# Series IV Miscellany, 1915-1973

Box 19, Folder 2

Programs, cards, notes, poems, and clippings

Det. One, 195. 7th air Dir. A. P. O. 125, n.y. n.y.





Rear Admiral Richard M. Roter, USN Hawl war College Newport, Rhode Island



Hear Commodore —

Thave been Trying to Beep abreast of your activities indirectly through some of our metual friends such as Buyz Borrier and Charlie Marinke.

I had dinner abourd Marinkes ship in norfolk the latter part of September. He told me that you had obtained some new data from Japanese sources, all of which was not in agreement with our figurer and speculations regarding the numbers of arriaft in the Fourth and Fifth Base an Forces. Let's hope that the later info did not charage too radically any of the major issues. Mellie and I both hope that this tard finds you well and in the best of Christmas spirit. Most respectfully, at & Mellie Sincere Greetings for
Christmas and all Good Wishes
for the New Year
From
Captain & Mrs. Albert H. Bowker

Appletree Cottage Bourne End Bucks. HANG ONTO YOUR HAT!



THE SITUATION IS STRICTLY COUNTY

BUL, OH IWELL!

DOTSY AND DAVE MERWIN-

HANG ONTO YOUR HAT!



THE SITUATION IS STRICTLY COUDS

BUL, OH ! WELL!

DOTSY AND DAVE MERWIN-

0322

Mervins on the move again.

These greetings probably reach you

New Years — Dotsy and Dave

May Some to Battery from

1355 CIRCLE DRIVE SAN MARINO, CALIFORNIA





## 

How are you, Draw Boy? her would like to have news of you. Once again I send you my Regimental Christmas card. This year it takes you farther back into its history, in fact to its origin when it was The Go Royal Americans. The Regiments Official name now in "The King's Royal Rifles" but it is still known as The "60" for old time's sake.

If ever you come to Washington do let us know. We would love to suryou. (Telephone NORTH 7-2205) 2301 Tracy Place. N.W. Warkington, D.C.

With Best Wishes

for

Christmas and the New Year

from

Joselin and Graldin Bodley

Chin Tues. 1956.

0325

#### CHIEF PONTIAC OFFERS PEACE TO THE ROYAL AMERICANS

This was the conference between Pontiac, Chief of the Ottawa Nation, and Major Gladwyn of the Royal Americans that took place 7th May, 1763, at Ft. Detroit during the French and Indian War.

The Ottawas had plotted to seize the fort under the guise of offering peace to the Americans and English. Major Gladwyn had discovered the plot and he and his officers came to the conference fully armed.

Pontiac and his chiefs, realizing the plot had been discovered, made their offering of peace—as shown in the picture—and departed.

The painting of this conference is authentic. The map on the wall is one of the Great Lakes region of 1763. The troops at Ft. Detroit were the 60th Regiment of Royal Americans. Uniforms, arms and flag are authentic American of that date.

Note.—The flag in the picture is thought to be The King's Colour of the 60th Royal Americans.



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CHIEF PONTIAC OFFERS PEACE TO THE ROYAL AMERICANS





The Gommander Amphibious Force
Hnited States Atlantic Fleet
requests the honor of your company
at the Change of Command Ceremony
on Tuesday, the first of May
at ten o'clock
on board the United States Ship Pocono
H. S. Naval Base, Norfolk, Birginia

R. S. V. P.

Foll Press Ahite



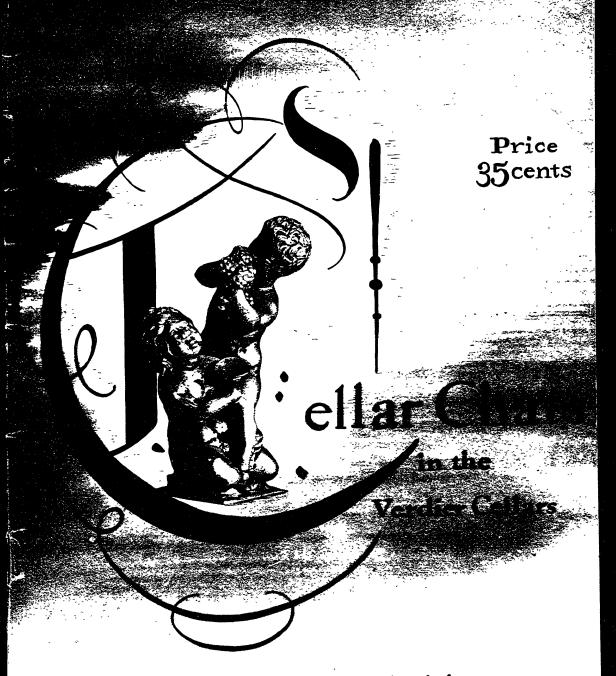
When I was a lad,
My father would say,
Burn a Bayberry Candle,
On every birthday.

If its given with love,
It will burn bright and clear,
And its happiness light,
Will last through the year.

And so I say, Julia,
This candle divine,
Will burn through the year,
Happy birthday be thine.

Children of the state of the st

Verdier Cellars, San Francisco, 1950



Jerome Landfield

(Le Sommelier)

Foreword by Paul Verdier

Verdier Cellars, San Francisco, 1950



Price 35 cents

ellar Chats

in the

Verdier Cellars

Jerome Landfield

(Le Sommelier)

Foreword by Paul Verdier

0331

Copyright 1950 VERDIER CELLARS SAN FRANCISCO



Famous Tchin-Tchin Bar Made from a Chinese Family Shrine



#### **FOREWORD**

When my grandfather, Felix Verdier, in 1850 got together a cargo of goods for shipment to San Francisco, the cargo which was destined to be the beginning of the City of Paris, San Francisco's oldest department store, he included cases of choice French champagne and other wines and casks of fine old cognac. From that time down to Prohibition, the City of Paris carried a noteworthy and widely-known stock in this field.

As soon as the Eighteenth Amendment was repealed, it was with great satisfaction that I resumed the tradition started by my grandfather and opened the Verdier Cellars as a department of the store. Careful selection and importation of the finest wines and liquors, and special construction for their proper care, soon made this the outstanding institution of its kind in America.

Some years ago I invited an old friend, Jerome Landfield, to join our staff. He had travelled widely, was a lover of good wine, and had acquired an unusual acquaintance with the products of the vine. By his counsel and recommendations he aided in building up for the Verdier Cellars a distinguished clientele of discriminating customers.

He told me of the interest evinced both by regular customers and casual visitors in what he termed the romance of wines and liquors, their origin, nature, and historical associations. It occurred to me that these talks might well be put in written form for a wider audience. The weekly newspaper columns which he calls "Cellar Chats" were the result. In response to numerous requests, I have asked him to collect these to form the present booklet. I hope that you will find it interesting and perhaps instructive.

President of City of Paris.

#### PREFACE

The "Cellar Chats" produced here are simply the week-by-week columns which appeared in the San Francisco Chroniele and are arranged in the same sequence. The reader is asked to overlook any overlappings or duplications that have resulted from this. Their appearance in the newspaper was a feature of the advertising of the Verdier Cellars and in this connection the author may be pardoned for quoting from the Rubaiyat of Omar Khayyam:

I wonder often what the Vintner buys One half so precious as the stuff he sells. June Jana Jana

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MAP SHOWING THE PRINCIPAL WINE GROWING DISTRICTS
OF FRANCE AND GERMANY



#### CHAT No. 1

Did you ever notice that wine lovers are unselfish people? That certainly is our observation after many years of experience with them. They come into the Verdier Cellars and view with appreciative eyes the labels on their favorite vintages. They order a case or two. But they are not thinking of themselves. The thought that is running through their minds, and frequently they express it, is that it will be a pleasure to share it with a certain friend and see his enjoyment of it.

As a matter of fact there is nothing strange about this. Throughout the ages wine has been conducive to friendly human relations and an accompaniment to hospitality. In this vein its praises in song and story have been sung from the beginning of history.

The story of wine is romantic and fascinating. On the racks in the Verdier Cellars lie thousands of bottles from all regions, both of wine and liquors. Back of each is a tale worth the telling. The tale may deal with its origin or its individual character; the particular significance of its name; how it is made; its historic associations and the gossip concerning it with famous personages.

We believe that you will find these tales interesting, and so each Thursday we present them for your enjoyment in some "Verdier Cellar Chats."

If you have a question to ask concerning wine or spirits, drop a line to Le Sommelier in the Verdier Cellars. He will endeavor to answer you. Your question may perhaps suggest a Cellar Chat.



### CHAT No. 2 What is Claret?

All your life you have heard the word "claret" and have used it to denote a light-bodied red table wine. You have probably thought of it as the word used by the French for the same thing. But you won't find the word in any modern French dictionary. It has been obsolete too long.

How then did we get the word? In the Roman province of Aquitania (in French, Aquitaine) was located the wine region of Bordeaux, famous even in those early days.

Through a strange series of royal inheritances, Aquitaine came into the possession of England at the middle of the twelfth century and remained in their possession for the next three centuries. During this time the English became very fond of Bordeaux and imported it in large quantities. In those days the word "claret" was still used. It meant "light colored" in contrast to the darker red wine of Burgundy, and the English used this word to describe the Bordeaux wine. The name persisted in England and our forefathers brought it to America.

Claret in California refers to any light-bodied red table wine. It may be a Cabernet, a Zinfandel, a Carignane, or a Mourestel, in contrast to the heavier-bodied Burgundy. The red wines vary greatly among themselves. In the Verdier Cellars is an unusual assortment of the great wines of Bordeaux, the wines for which the English centuries ago took over the word claret. We are sure that you would find it interesting and rewarding to purchase a few cases of these wines and learn by tasting them why their fame has spread so widely.

Incidentally, we may remark that, thanks to the devaluation of the franc, they are very reasonable in price.

#### CHAT No. 3

#### Wine Lore and the Chianti Bottle

The story of wine dates back to the beginning of recorded history. It must have been very early in the civilized era that man discovered that the juice of the grape would ferment and produce not only a wholesome and nutritive beverage, but also one conducive to hospitality and friendly relations. Of course, as in all good things, there was a danger of overindulgence, as in the case of old Noah.

Wine making seemed simple enough. Just press the grapes and ferment the juice. Methods came into use by what might be termed trial and error, and they became general folkways the reason for which nobody knew. Here is one example. Why were the grapes not washed before crushing? This was a folk custom which most intelligent people looked upon as mere superstition, until Pasteur discovered that the bloom on the grapes contained the yeast spores that started the fermentation.

The story of the keeping of wine, of its storage for future use, is interesting in its historical aspect. The Greeks and Romans kept their wine in earthen receptacles, called amphorae, shaped like an urn and coming to a point at the bottom. They held from five to ten gallons and were supported in an iron frame. The wine was preserved from turning to vinegar by pouring a little olive oil on top. Then came the first big change, the first real advance. In Aquitania, which is now the Bordeaux region, the Romans had famous vineyards, but it was here that the Goths from the north taught them the art of making wooden barrels. This made possible the proper ageing of wine in the wood.

The story of the evolution of the wine bottle deserves a whole chapter to itself, but here is a brief note on it. Glass bottles date from a very early period. As far as wine is concerned they were generally used simply as carafes to convey wine to the table from casks in the cellar. For this reason they were generally bulbous in shape, convenient for carrying and for standing on the table.

Then the Italians had a clever idea. A little olive oil on top of the wine would preserve it, and this made it possible to ship it. But the bottles had to be shipped standing up and this presented a problem. This problem was solved by braiding about the bulbous part of the bottle a protective shield of raffia which prevented breakage. This was the origin of the picturesque chianti fiaschi, which are still used by the Italian Swiss Colony of California for their so-called Tipo red and Tipo white wines.

### CHAT No. 4 Churchill Visits the Napa Valley

It was twenty-one years ago, in the summer of 1929, that my good friend, Gerald Campbell, British Consul-General in San Francisco, confided to me that he was driving up to Vancouver to bring back with him Winston Churchill, together with his son, brother and nephew, down the Redwood Highway. "Gerry," I said to him, "that's a fine drive and you will greatly enjoy the upper part of it, but when you reach Lytton, turn off to the east and you will come to the Napa Valley, where your guests will have the experience of seeing perhaps the most beautiful as well as one of California's finest wine valleys."

Campbell agreed to this suggestion, and it was arranged that they should have cocktails at my home, and luncheon with Mr. and Mrs. Georges de Latour at Beaulieu. I waited for them on the highway and when they didn't appear, I began to worry. But finally they came and explained the delay. When they reached the Russian River at Healdsburg, on this hot summer day, they could not resist the temptation to disrobe and have a swim.

When we reached Beaulieu and sat down at the table, Madame de Latour introduced with a gracious gesture which also bore a suspicion of pride, her famous *Ecrévisses à la Bordelaise*. With it was served a well-chilled Beaulieu chablis. The combination was perfect and Churchill rose to his feet to toast Mrs. de Latour on one of the most delicious dishes he had ever tasted. There followed some rare old Armagnac and no finale could have been more perfect.

### CHAT No. 5 Here They Call It Sauterne

Just southeast of Bordeaux is the district of Sauternes, long famous for the white wines that bear this name. They are made from the juice of three grape varieties: Sauvignon Blanc, Semillon and Muscadelle du Bordelais. Sauternes wines are all sweet or demi-sweet. The grapes are picked individually when they are really over-ripe and pressed immediately. Sometimes a vineyard is gone over a half dozen times. Of course they yield less juice, but the result is exquisite and makes the names of Chateau d'Yquem and Chateau Rieussec famous the world over. Barsac, in the northwest corner of Sauternes, produces a similar wine, but slightly less sweet. Here in California they have, for some reason, dropped the "s" from Sauternes. For many years some wineries have been producing what they called "Dry Sauterne," which with greater accuracy they might have named "Graves" the French wine which it more nearly resembles, or better still named it for the grape from which it is made. In recent years our vintners have made a praiseworthy effort to get away from borrowing general foreign names for wines which bear little or no resemblance to the originals, and are beginning to use varietal names, i.e. the name of the grape variety. So now among the products of the finest wineries, we find such labels as Dry Semillon, Sweet Semillon, Sauvignon Blanc, Folle Blanche and Colombard. Also we find some wineries producing what they call "Haut Sauterne," (pronounced O'Sauterne, though it is not Irish) which more closely resembles a French Sauternes because of its sweetness.

#### CHAT No. 6 The Story of Brandywine

The English, when they borrow a word or a name from a foreign language, have a curious habit of what might be called "spelling by ear." A good example is the Route du Roi (King's Road) in Hyde Park in London, which they turned into Rotton Row. Another borrowed word was the German "Branntwein" (literally cooked, i.e. distilled wine). This they made into brandywine, and many years later shortened into brandy.

So there you have it: brandy is spirits distilled from wine, although the word is sometimes mistakenly applied to spirits distilled from or flavored with certain fruits and berries.

All wine-growing countries make brandy, but one brandy, called cognac, is superior to all others. The fact that three magnificent cognacs are represented in the Verdier Cellars' special selection suggests some account of the history of this brandy.

Cognac, the city which gives its name to this brandy, is the center of a district strictly delimited by the French authorities, and no brandy made outside this district may legally bear the name Cognac. Even the inhabitants of the district are forbidden to bring in any spirits from outside lest they be used to blend with genuine cognac.

Here is the story of how cognac came to be made. The soil of the district on both sides of the Charente river contains a large amount of chalk and is very poor. The grape grown was the Folle blanche and the wine made from it was inferior in flavor and so low in alcohol that it could not be shipped or stored. The accumulated stocks spelled disaster. Then, about 1700, a clever man found that by

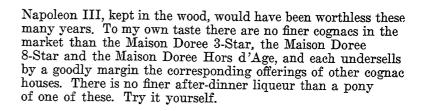
distilling this wine, the product would keep, could be shipped, and turned out to be an excellent brandy. Thus was the Cognac district saved.

On the labels of the finest cognac you may be puzzled by the words "Fine Champagne" and "Grande Fine Champagne," which suggest a sparkling wine. But these words

have nothing to do with the products of Reims and Epernay. The Cognac district is divided into subdistricts according to quality. Of these the finest is Grande Champagne, just south of Cognac, with soil running as high as 75% chalk, and next to this and half encircling it, is Petite Champagne. The name Champagne was given to these districts because the soil so closely resembled that of the Champagne district in Eastern France.

Cognac improves in the wood up to a certain number of years but does not change in the bottle. The distillers usually blend cognacs of different ages for bottling and the oldest in

the blend has great influence on the flavor of the whole. If anyone offers to sell you "Napoleon cognac," laugh at him, for there is no such thing. Even brandy of



#### CHAT No. 7 Cocktails

No! We can't very well skip cocktails in our Cellar Chats, no matter how we may view them gastronomically. For after all, we sell them—and very good ones, too. The origin of the name Cocktail has fortunately been lost in mystery, for all that it was originally was a slug of harsh liquor taken before or at the beginning of a dinner, a custom originating in the colder countries of Europe. It is to this that we also owe the whole line of what are sometimes real delicacies and, on the other hand, horrors, which are grouped under the title "hors d'oeuvres."

They were first made to lessen the harshness or to add to the flavor of the liquors with which they were served. Vodka, for example, is merely unflavored spirits of which the only taste is that of plain alcohol. "Zakuski" or "snacks" were devised to accompany it with flavor.

Let us draw down a merciful curtain on that period when each host inflicted on you his favorite cocktail, and the bartender's guide looked as extensive as a Webster's Dictionary. Today, the variety of cocktails generally consumed is much more limited, the three most generally served being: Martini, Manhattan and Old Fashioned. The Martini is made much drier than formerly, and is now usually three to three-and-a-half parts of gin and one part of dry vermouth. Manhattans seem to be on the decline, while Old Fashioneds would probably replace them, were it not for the labor of making them individually.

In spite of our previous limitations, we are inclined to include also the "stinger" and the "side-car," both of which are zestful, and we might also add one, better known in the Far East, the ingredients of which are gin, orgeat syrup and juice of lime. Included also should be the exotic "Sazarac" (c.f. Chat No. 38, The Pride of New Orleans). To meet the current taste in fine cocktails, as well as to provide hosts with a superior product for large entertaining, the

Verdier Cellars have had made dry Martinis and Manhattans, ready-mixed for serving (c.f. Chat No. 37, "Rolling Your Own"). In both cases the finest of imported vermouth is used.

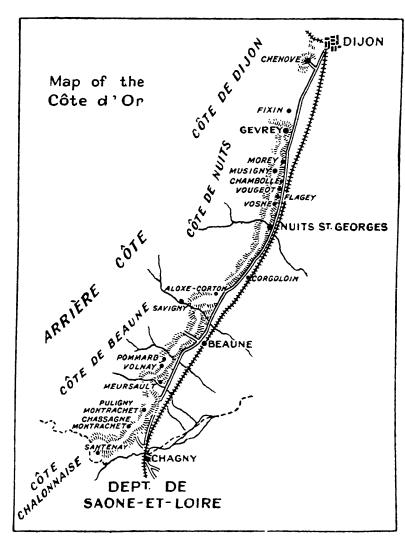
### CHAT No. 8 Burgundy—King of Wines

"Assuredly," wrote Voltaire to a friend, "I owe my longevity and good health to this excellent Corton." Corton is only one of the great burgundies whose fame has come down a thousand years. Burgundies, which take their name from the mediaeval Dukedom of Burgundy, are both red and white, but we have space here to mention only briefly the red.

As you go down the valley of the Saone, you see on the right a series of hills. These are what the French call the Cotes d'Or, or Golden Slopes. The slopes of these hills are planted with the *Pinot noir* grape, from which are produced these rich, full-bodied, manly wines known as burgundies.

You will be surprised at the smallness of the holdings, many of the most famous vineyards containing only four or five acres, while the average individual holding is scarcely above an acre. For example the largest vineyard is the Clos Vougeot with 126 acres and it is owned by some forty or fifty proprietors. The result is that practically all burgundies are bottled and sold by vintners who are specialists.

In California the name Burgundy has been adopted to apply to any red wine, which in contrast to a claret, is a little heavier bodied. These "burgundies" differ greatly among themselves, but a number of our first-class wineries are turning out an excellent wine under this name, one worthy of being served anywhere. Meanwhile the *Pinot noir* grape is being extensively planted and as a result we are beginning to get wines more closely resembling their French prototype.



Burgundy District

### CHAT No. 9 Bottle Age

There is prevalent the mistaken belief that the older the wine is the better it is, and often a visitor to the Verdier Cellars says, "Please show me your oldest wine." We patiently explain that as far as table wines are concerned, the most valuable French and German wines are not the oldest, but those of vintage years, i.e., of summers with lots of sunshine and little cold or fog, when more sugar is developed in the grape. We also explain that practically every year in California is a vintage year because of our climate.

The truth is that most wines improve in the bottle, some for a year or two, others for a number of years. It is safe to say that ninety per cent of our wine will be as good after two or three years as it ever will be.

In general, white wines mature earlier than red wines, and such wines as Rhine and Moselle wines should be drunk young, i.e., from three to five years old. Of the California white wines which improve with more age in the bottle are the Pinot Chardonnay, the Pinot Blane, the Sauvignon Blane, and a few Rieslings. Of the California reds, give the Pinot Noir and Cabernet Sauvignon plenty of time. In general, many of the best wines mature very slowly, and some French vintage Burgundies and Bordeaux require as much as ten years to come to perfection.

Remember that over ninety per cent of the dry table wines of the world today have a life-span of ten or, at most, fifteen years. So keep track of your wine cellar, sample your wines from time to time and drink the less durable ones while they are still good.

### CHAT No. 10 Ambrosia in the Kitchen

The expression "sine qua non," or "indispensable," may very properly be applied to the use of wine in good cooking. Wine gives an unmistakable, subtle flavor and transforms even the simplest dishes into something special. California is the home of wine, and yet we have found many Californians who consider themselves good cooks, who do not realize what they are missing in their cuisine.

Wine with cooking is not expensive. On your kitchen shelf you need a bottle each of red wine, white wine, sherry and port, all Californian. You usually use only a small part of a bottle and in the case of table wines, red or white, the remainder may easily spoil. So here is a useful hint. When you use some of the red wine or white wine, pour a teaspoon of olive or salad oil on what remains in the bottle. This seals it off

from the air and keeps it from souring, and does not harm it for cooking. Furthermore, if by chance the wine turns sour or you have some left over at the table, pour it into your vinegar jug.

There is no space here for recipes or directions, but the Wine Advisory Board, 717 Market St., San Francisco 3, publishes a series of little booklets and leaflets of appetizing recipes, which we are sure they will be glad to send you on receipt of a postcard with your name and address.

Remember also that the enjoyment of every luncheon and every dinner is enhanced if accompanied by a glass of wine.

#### CHAT No. 11 The Secret of Bonnie Prince Charlie

Have you ever tasted that paragon of liqueurs, Drambuie? If you are Scotch you probably have, for it is the only Scotch liqueur. Its history is romantic. Concocted originally by a French distiller for Prince Charles Stuart while he was an exile in France, he brought with him the secret formula for it when he landed in Scotland on his last unsuccessful attempt to regain the throne of his ancestors. The formula is still secret, but it is generally recognized that the basis is Scotch whisky and included is wild heather honey.



For some additional notes on the romantic history of Drambuie liqueur we are indebted to a correspondent of Gourmet, Mr. L. A. Roden, of New York. It is generally known that when Bonnie Prince Charlie in 1745 met with defeat he fled to the Isle of Skye. Here, Mr. Roden informs us, he took refuge with a faithful liege, Mackinnon of Straithaird. When the latter helped him to escape his pursuers, the grateful Prince presented him with the secret recipe for Drambuie, so highly prized by him.

For many years only a cask a year was made and was drunk at the annual Gathering of the Clan. Later, as the demand grew, enough was made to supply the royal family and some of the British peers. Finally in 1854 the Mackinnon family began producing Drambuie commercially, and today, while not very plentiful, it is to be had in most of the best wine and liquor stores. It is a real nectar of liqueurs, and every hostess should have a bottle among her after-dinner cordials. Significantly, since it was passed only once, at the end of the greatest banquets, it takes its name from the Gaelic, An Dram buidbeach, which means, "the drink which satisfies."

#### CHAT No. 12 The Turncoat Wine

This term is not used in a derogatory sense, but merely to indicate how the nationality of a distinguished wine has been changed several times by war.

Flowing northward for a hundred miles in eastern Alsace through a landscape of dimpled hills and quaint villlages is a modest stream, the upper Rhine. The slopes of the hills on the western side are covered with the vineyards which produce the Alsatian wines.

After the Thirty Years War, in 1648, Alsace became a French province. In 1871 the Prussians seized it and it became a part of the German Empire. In 1918, in World War I, France recovered the coveted province, but it was again held by the Germans temporarily in World War II.

The wines of Alsace are white, light, delicate and aromatic. In general, they are of what we in California call Riesling type, and indeed the Riesling grape is widely used for them. In this they more closely resemble the German Rhine and Moselle wines than other French wines, yet here also is a wide difference in flavor. While Alsace was German (1871-1918) these wines were put out either as German Rhine wines or were used to blend with them. Since 1918 the French have made great progress in improving these wines, and today they are very highly regarded.

In general, they take their names from the variety of grape employed, with or without a place name added. The grapes used are the Riesling, Traminer, Gewuerztraminer, Sylvaner, Gentil, Chasselas and Tokay d'Alsace. The Verdier Cellars have obtained some excellent examples of these wines and do not hesitate to recommend them to you.

#### CHAT No. 13 Yo! Ho! and a Bottle of Rum

Sounds like pirates and the Spanish Main, doesn't it? Well, there is a connection, for rum comes from the West Indies, and two centuries ago this was Spanish territory and a notorious hideout for pirates.

You see, rum is distilled from fermented molasses, which is a by-product of cane sugar. Cuba is a large producer, and Puerto Rico has forged ahead in recent years because it is American territory and pays no duty. Jamaica rum is generally heavier and darker, but on this account is favored by many for flavoring. Most highly regarded by connoisseurs, however, are the rums of Martinique (French) and Haiti, probably because they are properly aged in the wood, whereas Puerto Rican rums are usually sold young.

Arrack is a rum made in the East Indies, and a dash of Batavia Arrack in a cup of tea used to be popular in many circles. A fair quality of rum is distilled in the Philippines and was formerly exported in considerable quantities to the United States. Years ago the distilling of rum was an important industry in New England, thanks to the return cargoes of molasses, and Bedford rum was popular in the last century.

Rum has a distinctive flavor all its own and is an ingredient of many pleasant beverages, especially summer drinks. In the kitchen it is a marvelous flavoring for sauces, puddings and the like, and it is indispensable in the punch bowl.

#### CHAT No. 14 Old General Utility

On the southwestern coast of Spain lies Jerez, which the Spanish pronounce "Hereth." Some centuries ago the French pronounced this as if it were a French word, "Zherey." From this the English derived the word "Sherry." Then for the English taste a drier sherry was produced which the Spanish called "vino seco" and from "seco" came "Sack," which you will recall as the favorite of Falstaff.

Around Jerez, with soil so white with chalk that it is called albariza, are the vineyards, chiefly of the Palomino grape, from which sherry is made. In Jerez are the bodegas to which the small vineyardists ship their juice, and here it is fermented, aged, fortified and blended. Thanks to 18th century wars and discriminatory tariff pacts, these bodegas are largely in the hands of British firms centuries old. The fermentation process differs from that of dry table wines, especially the use of a special yeast known as the "flor" process. but space is lacking here to describe it. In the bodegas the sherry casks are placed in tiers, three and sometimes four in height, with the oldest, or "Solera" at the bottom. Expert blenders draw some from each tier and the solera gives its flavor to the whole blend. This "Solera" process and the "flor" yeast are now being used by several California wineries with the result of a sherry that rivals that from Spain.

There are several types of sherry, but two predominate: Amontillado, generally dry, and Oloroso, which is sweeter and here would be called cream sherry. Sherry is a most useful and versatile wine. Dry sherry before a meal is better than any cocktail and goes well with soup. Cream sherry is fine with dessert or with cakes or pastry for informal entertaining at any time. Sherry is indispensable in cooking, especially in turtle soup, kidney sauté, lobster or crab Newburg and the like. And smoking does not interfere with it!

#### CHAT No. 15 Usquebaugh

Did you know that our word "Whiskey" comes from "Usquebaugh," which is whiskey in Gaelic? There are several kinds of whiskey ("whisky" if you're Scotch), but today let us concern ourselves only with American blended whiskey, not a blend of straight whiskies, but a blend of straight whiskey and neutral spirits. Our object is to clear up some of the misapprehension and prejudice with regard to it.

Before Prohibition a large part of the whiskey consumed was blended with spirits, but the present strict Government regulations were not then in effect and unscrupulous rectifiers sold much that was decidedly inferior. Today you will find on the label the age of the straight whiskey, the percentage of it in the blend and the fact that pure grain neutral spirits are used. This is a guarantee that the blend is just as pure and free from deleterious substances as any straight whiskey. In fact, it is often preferred to many straight whiskies because of its flavor and mildness. So put aside any prejudice or feeling that it is a substitute or "ersatz" product.

Incidentally, there is considerable misapprehension concerning "bonded" whiskey. The green excise stamp on the bottle is a government guarantee that the whiskey is at least four years old and that it is 100 proof, but the government does not guarantee its quality or flavor and in this respect there is as great a variation as in blended whiskies.

#### CHAT No. 16 A Reminiscence of the Fire

Last week's Cellar Chat dealt with blended whiskey and we were reminded of an incident following the fire. A popular blended whiskey of the time was Hotaling's "Old Kirk." Hotaling's warehouse, stocked with this whiskey, was on Montgomery Street and the fire swept all around it but left it uninjured.

Some days after the fire we were chatting with Charles K. Field (later "Cheerio" of the radio) and mention was made

of the fact that certain clergymen had preached in their sermons that the earthquake was a divine visitation on San Francisco for its sins. Field, a friend of Hotaling, resented this strongly. Taking from his pocket a used envelope, he scribbled on the back the following lines:

If as they say God spanked the town For being over frisky, Why did He burn the churches down And save Hotaling's whiskey?

What is the moral? We have not been able to find one. We have related this simply to keep you in good spirits, for the aim of the Verdier Cellars is to keep you in good spirits, and as Jimmy Fidler would say, we do mean spirits.

#### CHAT No. 17 Fizz Quiz I

The arrival from France of a shipment of Paul Verdier Champagne Brut 1943 is news of unusual interest, for this is a particularly fine French champagne and 1943

is considered the best vintage year since 1928. This event seems to make a Cellar Chat on the subject of champagne opportune.

Champagne takes its name from an ancient province of France and the vineyards which produce it are on the slopes of the hills south of Reims down to the Marne, and around Epernay south of the river. There are also the vineyards of Ay, a small district along the Marne just east of the Reims district. The discovery of the method for making champagne is attributed to Dom Perignon, cellarer of the Abbey of Hautvillers in Ay at the beginning of the 18th century.

The grapes from which champagne is produced are the Pinot Noir and the Pinot Chardonnay, the black grapes predominating. These are the same grapes that are used on the Cote d'Or for making red and white burgundy, but the chalky soil of the champagne region has greatly changed them. It is remarkable that any vegetation can grow in this

inhospitable soil and yet it is to this that French champagne owes its unique quality. The yield per acre is very small, so small indeed that no California vineyardist could afford to operate under similar conditions. This is why we shall probably always look to France for the finest champagne.

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#### CHAT No. 18 Fizz Quiz II

If you were to visit the champagne vineyards of Reims and Epernay at vintage time and see the women going over each branch meticulously as it is picked and rejecting each imperfect grape, under-ripe or over-ripe, you would never again think of fine French champagne as overpriced.

The grapes are immediately crushed and the juice is at once drawn off into barrels to ferment before the skins have discolored it. Each barrel is carefully marked to show its origin, for later it will be shipped to the establishment of the champagne house that has contracted for it, there to undergo the long and expensive process that will turn the wine into champagne.

The champagne district contains hundreds and hundreds of small vineyards, each cultivated by its individual owner and it is from these that the great champagne companies buy the wine which will later appear under their respective labels.



CHAT No. 19 Fizz Quiz III

In the last installment we left the vineyardists with their barrels of juice from the freshly crushed grapes. Presently there starts a lively fermentation lasting for several days and then continuing quietly until December. Meanwhile the barrels have been transported to warehouses of the champagne companies where they are under constant observation.

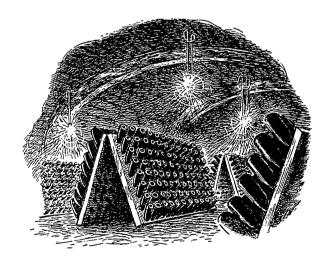
Then in December takes place the most delicate part of the whole process, the blending. The object of the blending is to keep uniform year after year, the wine for which that particular firm is known. Expert tasters sample the barrels, select so much from each, and the blend is racked into clean barrels, there to remain quiescent until spring.

In the spring there starts a secondary fermentation and to aid it, a little grape sugar is added. It is while this secondary fermentation is going on that the wine is bottled, the fermentation continuing in the bottle. In fermentation the sugar is transformed into alcohol and earbonic acid gas.

In still wines the gas is allowed to escape. In champagne the gas is confined in the bottle and this is what makes it fizz. The bottles are heavy in order to withstand the pressure and a metal clamp holds in the cork.

The bottles are then laid away on their sides to mature and in so doing they deposit some sediment. When this process is complete they are placed in racks with necks at a steep angle downward. Each day for several months the bottle is given a quarter turn and finally all the sediment has settled in the neck. The necks are quickly frozen and the corks allowed to blow out, carrying all the sediment.

Then quickly takes place the *dosage* to make up for any loss. This is the time when the dryness or sweetness of the champagne is determined. For *brut* no sugar is added; for *tres sec* or extra dry, very little and for *sec* or dry, a little more.



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#### CHAT No. 20 Fizz Quiz IV

Through these Cellar Chats we have brought a bottle of French champagne all the way from the harvesting of the grapes to the last important part of the process, the dosage, which determines the dryness of the wine.

The champagne is now laid away on the racks in the underground cellars to mature. Then comes the final step when the bottle is brought forth to receive its label, its wrapping and its final preparation to decorate your table.

The reason for these four chats was the arrival of a shipment from France of the famous
Paul Verdier Brut 1943, which we considered a most desirable item to store in your cellar in anticipation of occasions which called for celebration. How often do you find yourself faced with



a birthday or anniversary or chance celebration which calls for last-minute preparation? Perhaps you make a hurried and casual purchase at a neighborhood store of a nondescript champagne. You probably pay dearly for it, only to find that the wine, which has been improperly kept, is not fit to drink. A bottle of the finest French champagne will always find a grateful welcome, even if inexpensive.

#### CHAT No. 21 National Wine Week

The subject of this morning's Chat, National Wine Week, is of greater importance than most people realize, for grapes and grape products are one of California's greatest agricultural industries; and 90% of the wine consumed in America is produced in California. Its object is to call public attention everywhere to the beneficial use of wine for health, sobriety and gracious living.

National Wine Week comes in vintage time. In Europe this is the time of gayety and hospitality, a time for wine tours. This latter is a matter of increasing interest in California. In fact, at the present time, a score or more wine-loving gourmets from America are touring the wine districts of France on the invitation of the French Government.

Don't miss taking a wine tour of one or several days through the beautiful wine districts of California, where the vineyardists will give you a hospitable welcome. Get a copy of our booklet "California — America's Vineyard" (revised edition, 20 cents) and it will serve as a guide on your tour.

If you are unable to take such a tour at present, just visit the Verdier Cellars and take a wine tour at home. You will be shown all the choice wines, not only of California, but of Europe as well, and be given interesting information as to their history, romance and characteristics.

#### CHAT No. 22 Hospices de Beaune

These Cellar Chats were interrupted last summer (1949) by my serious illness. The first thing I noted on my release from the hospital was the choice selection of French wines offered by the Verdier Cellars at remarkably low prices, thanks to the devaluation of the franc. Among them were some fine burgundies and these in turn reminded me of another hospital, Hospices de Beaune, in the center of the French Burgundy district and closely associated with its famous wines. In 1443 Nicolas Rollin and his wife built the hospital and presented it to their native city, together with a fine vineyard as an endowment. Other citizens bequeathed vineyards to the institution until it came to possess 28 fine vineyards in the region, 24 for red burgundy and 4 for white. And now the wine from these vineyards has supported the Hospices de Beaune for 500 years!

The vineyards are worked and the wine made by expert vineyardists on a 50-50 basis for the hospital, and each November in the great courtyard is held an auction at which are sold casks of the wines of the previous year. It is attended by wine-dealers and wine-lovers from near and far and largely determines the market price for the whole region for that year.

A few cases of real French Burgundy from the Verdier Cellars will add greatly to the enjoyment of your dinners in the holiday season.

### CHAT No. 23 Aquitania

If the Quizmaster should question his radio audience about "Aquitania" he would probably get such answers as "an imaginary country in a romantic novel," or "a legendary city

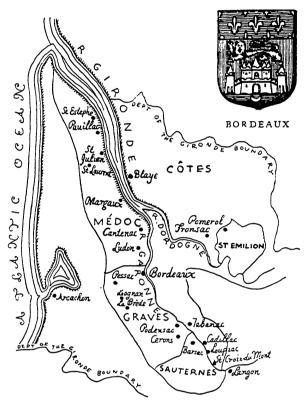
under the sea." But Aquitania was a real country, a Roman province 2000 years ago, and already famous for its wine. It occupied the southwestern portion of what is now France; its principal city was Bordeaux, at the confluence of the Garonne and Dordogne rivers, where they join to form the broad Gironde, and its world-famous vineyards cover the gentle slopes on both sides of these rivers. The Roman poet Ausonius owned a vineyard just north of Bordeaux and its name is perpetuated as the Chateau Ausone.

From 1153 to 1451 Aquitania was an English province. During this period much wine was shipped to England and the English developed a great fondness for it. Incidentally, the English used the then current word "claret" as the name of the red Bordeaux wine, a word which has disappeared from French, but is still used in England and America to describe any light red wine. (c.f. Chat No. 2, "What Is Claret")

Bordeaux wines are both red and white, the red predominating. There is not space here to list the districts into which the region is divided or the famous vineyards in each, but mention may be made of Médoc and Saint-Emilion in which are located the greatest of red wine vineyards, of Graves, which produces both red and white, and Sauternes, whose white wines are famous the world over. Note that if a Bordeaux wine bears on its label the words "Chateau" and "Mise en bouteille au chateau" it indicates that the wine was produced in that vineyard and bottled in that winery, a guarantee against substitution.

In France the word Sauternes (note that in America vintners usually drop the final "s") signifies a white wine from the district of that name, a wine decidedly on the sweet side, and although some like it very much with luncheon, it is especially fine with dessert or for informal afternoon or evening entertainment. Which is the best Sauternes? The best known is probably the Chateau d'Yquem, but many connoisseurs pronounce Chateau Rieussec superior, and you will find the latter included in the Verdier Cellars' special selection, and offered at a price that is a real bargain.

In the coming holiday season let the word "Aquitania" remind you that its products, the famous wines of Bordeaux, will greatly enhance the charm and zest of your hospitality.



Map of Bordeaux Wine Districts

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### CHAT No. 24 A Great Pope and his Vineyards

The two proceding Chats have dealt with Burgundy and Bordeaux wines and earlier Chats were devoted to Champagne and Alsatian wine. These cover the greater part of the great wines of France, but by no means all of them. There are others with which you should be acquainted.

Pope Clement V. was born and brought up near Bordeaux and owned a very fine vineyard. On his elevation to the papal chair he presented this to the Archbishop of Bordeaux, and ever since it has been known as Chateau Pape Clement, producer of distinguished wine. Not long after occurred a schism in the Church and Pope Clement moved the seat of the Papacy to Avignon on the Rhone.

A few miles north of the city he acquired a vineyard and built there a country-place, which was called "Chateauneuf du Pape," or "New Chateau of the Pope," and the fine wine of this vineyard has been famous ever since. Chateauneuf du Pape is a red wine resembling a burgundy and has a faint suggestion of raspberry in its flavor. Be sure to stock some of this historic wine in your cellar.

Along the Rhone north of Avignon you find a number of vineyards that produce excellent wines, most of them closely resembling burgundy. Among these are Clos du Pape, Hermitage (red and white), and Côte Roti. All these Rhone wines improve in the bottle, gaining smoothness and delicacy of flavor. This makes them especially desirable for stocking your cellar. Just across the river from Avignon is Tavel where is produced a delightful vin rosé, or pink wine, unexcelled in its field.

Your attention may not have been called to the wine district on the lower part of the Saone river, which is classified as a part of the Burgundy district but somewhat overshadowed by the Côte de Beaune and Côte des Nuits just north of it. Do not overlook these wines for they are scarcely inferior to their more famous sisters to the north and are cheaper.

Among these we can without hesitation recommend Macon, Les Chamois Macon (red and white), Beaujolais, Fleurie, and especially Moulin-à-Vent, for red wines. Around Pouilly, to the west of Macon, are produced some very fine white wines, of which the best example is Pouilly-Fuissé.

Another choice wine region of France—to be dealt with here more briefly than it deserves—is that of the valley of the

Loire, the chateau region. White wines predominate and they are light, delicate and of fine bouquet. Outstanding are Pouilly-sur-Loire, Vouvray, Coteaux du Layon, and Anjou. Of reds there are Chinon (Rabelais' favorite wine) and Bourgueil.

May we suggest that you would enjoy a visit to the Verdier Cellars, browse around the wine-racks, and get acquainted with these choice, if less well known, wines and their romance. You may find there just the items with which to surprise and delight your friends who enjoy your hospitality.

### CHAT No. 25 Hoot Mon!

The older ones among you will remember the pre-war Verdier Scotch, considered the finest Scotch in the market. Since the war we have been searching for a Scotch just like that and worthy of bearing the Verdier label. At last we have found what we were looking for and arrangements have been made to assure a continuous supply adequate to take care of our customers.

Here are a few items concerning Scotch that may be new to you. The word "blended" on the label does not mean that it is a blend of whisky and neutral spirits; it signifies a blend of eight or nine whiskies from different distilleries. The man on whose taste depends the selection of these whiskies and the quantity of each, is the most important man in the distillery. In America you very rarely find a bottle of unblended Scotch and you probably wouldn't like it if you did.

Scotch is aged in white oak barrels, uncharred, or in barrels that have been used for sherry. Under British law it must be aged in the wood for at least three years. Before the war the age was printed on the label and it was usually 8 or 12 years. Wartime exigencies and shortage of materials led most distillers to discontinue this practice, but as most whiskies show little or no improvement after eight years in the wood, one must rely on the reputation of the distiller and dealer for the age of the product. (Note that the Scotch spell it whisky instead of whiskey, as in America.)

The origin of the smoky taste which characterizes Scotch whisky is interesting. It was many years ago that high liquor taxes and the high cost of licenses bred a lot of moonshiners

(in Scotland they call them smugglers), who built their stills in mountain fastnesses in the Highlands. For fuel to dry their malt they used peat, that being the only fuel available, and the peat-smoke so thoroughly impregnated the malt that it gave the whisky a smoky taste. At first this was regarded as a drawback, but later it became very popular and, in fact, characteristic of Scotch. Today, all blended Scotch contains some Highland malt and indeed some Irish peat is imported by the distillers of the Lowlands.

In conclusion, may we suggest that you keep your bottle of whisky standing upright, thereby avoiding the danger of a corky taste, which is sometimes caused by prolonged contact with the cork.

### CHAT No. 26 Drinking Labels

Over the years the names of French wines have been made known to you by the publicity of exporters and importers. Some of these wines have been of the highest quality and some have been mediocre, but their names are impressed on your memory, to the exclusion of many fine products which have not been thus exploited. In other words, most Americans are inclined to "drink labels."

Take champagne for example. The average American's acquaintance with French champagne is limited to three or four brands, one of which at least is regarded in France as second-rate. A dozen other brands are imported, but not in large quantity, for the more discriminating. One of these champagnes, highly regarded in France, is Montebello brut, of which a supply in bottles and half-bottles has been imported for the Verdier Cellars.

The vineyard where Montebello is produced is in Ay, the champagne district just north of the Marne and east of the Reims district. It was in this small district that Dom Perignon, cellarer of the Abbey of Hautvillers, discovered the art of making champagne. A vineyard not far from the Abbey was owned by Marshal Lannes, one of Napoleon's great leaders, who accompanied him on the campaigns in Egypt and in northern Italy. It was in the latter that he won the battle of Montebello, and Napoleon created him Duc de Montebello as a reward. Henceforth his property in Ay was called Montebello, and this in turn gave its name to the champagne made there.

### CHAT No. 27 The Finishing Touch

The holiday season, with its round of gala dinners, large and small, would seem to be an opportune time to discuss liqueurs from the standpoint of cost as well as of taste.

In the first place let us mention the one old stand-by, suited to all dinners, cognac. We say cognac because, with the exception of Armagnac and Pedro Domecq's Fundador brandy, there are few brandies that fill the bill for after-dinner liqueurs. There are to be sure a number of good California brandies, but they are better suited to brandy and sodas and mixed drinks. Cognac is also useful for mixing with the sweeter liqueurs and cordials, which gentlemen prefer to have served somewhat dryer.

Another liqueur which you can use alone because it is so generally liked is Creme de Menthe, either green or white. They taste the same, but the green, which is artificially colored, is more generally favored because it also suggests mint. A charming and decorative way to serve Creme de Menthe is to fill sherry glasses with shaved ice and furnish a drinking straw with each glass. An interesting thing about Creme de Menthe is that it is one of the simplest ones to make and many of the domestic products are as good as the imported.

The same may be said of another liqueur, Creme de Cacao (popularly called Creme de Cocoa), which is a special favorite with the ladies. Some of the leading French liqueur makers have devised two-compartment and four-compartment bottles containing a variety of liqueurs. These are very ornamental but we have found their utility somewhat lacking. These same dealers have also made beautiful porcelain bottles shaped like animals which in addition to their service on the table, are fine decorations for a private bar.

Here is a suggestion for the hostess who would like a little additional display at the conclusion of her dinner and pass on a tray a variety of liqueurs from which the guests may choose. From time to time as you are stocking your wine cellar, buy a different liqueur. Presently you will find yourself in possession of an interesting collection.

We have not space here to enumerate the dozens that are available, but let us mention a few. There are among the domestic liqueurs, for the most part closely resembling the imports of the

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same; Kümmel (originally made in Latvia, and later in France), flavored with cummin seed, Anisette, with the flavor of anise seed; Curaçao (pronounced curasao) first made by the Dutch who named it from their island of that name from which came the oranges for it; Triple see, a dryer curaçao, also called Cointreau, the name of the French firm, which now manufactures it in this country; apricot liqueur, and many others. And now let's cross the Atlantic and splurge a bit, either for an especially recherché present or to surprise our guests.

First there is the exquisite Liqueur du Grand Prieur de l'Abbaye de Sermone, or more simply Sermone, yellow (86 proof) and green (110 proof). The formula for Serome originated in the old monastery centuries ago and only something less than one hundred years ago was made available to the public. It resembles somewhat Chartreuse but is much less expensive. Then there is good old Benedictine, another monastic product; with brandy half and half, B & B; Chartreuse, yellow and green, originated by the Carthusian monks, hence its name; Grand Marnier; Goldwasser (in French Liqueur d'Or) Cherry Heering (from Denmark); Van der Hum (from South Africa), and Drambuie, the Scotch liqueur. (c.f. Chat No. 11), the "Secret of Bonnie Prince Charlie" -- this secret formula which the Pretender in 1745 gave to Mackinnon of Straithaird, who had rescued and concealed him after his defeat.



### CHAT No. 28 An Humble Shrub Becomes Important

As you raise your dry martini to your lips, pause a moment and give a thought to its principal ingredient and to the simple shrub to which it owes its name and in fact its existence.

Gin originated with the Dutch some two centuries ago who discovered that in making beer they could distill the mash of barley and rye at a certain stage of fermentation and produce a cheap grain alcohol. But it was not agreeable to the taste, and in their experiments to give it an acceptable flavor, they hit upon juniper berries. Now the botanical name of juniper is genevra (Geneva in Dutch), so the Dutch called the new beverage "Geneva," which the English promptly shortened to "gin."

As time went on various distillers changed somewhat their formulae. In general the English preferred a dry gin, and this is the type you use in martini cocktails. Sometimes they add coriander seed, angelica root and other things in small quantities to vary the taste.

The Dutch have clung to their earlier type, which is known as Holland gin or Geneva gin, which is a little sweeter and its flavor more pungent. If by chance you use Geneva gin for your cocktail, you will be disappointed. The Dutch drink it straight as "Schnapps." You should always have a bottle in the closet in case Dutch visitors call.

American distillers have followed the English closely and some of the English distillers have moved to America since the repeal of Prohibition, using the same brands. There is also distilled here a sweeter gin called Old Tom gin and likewise a regular gin called Sloe Gin, which is simply gin flavored with sloe berries.

In buying gin bear in mind that it is slightly flavored alcohol. First make sure that it is pure grain alcohol that is used. Then taste it and if it reeks of juniper and other flavors, reject it, for it will spoil your cocktail.

For a discussion of ready-mixed cocktails see Chat No. 37.

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### CHAT No. 29 We Promote Temperance

Le Sommelier made a New Year's resolution. He was to do everything in his power to advance the cause of temperance in this land of ours.

It is a matter of general knowledge and obvious to travelers that wine-drinking countries where wine regularly accompanies meals as a part of the diet are temperate and drunkenness and alcoholism are seldom seen. It is our belief that developing the nation-wide use of wine with meals would do more to combat the evils attributed to over-indulgence in distilled liquor than anything else. In fact it is the only known practical means for achieving this end. Prohibition was tried and found to produce evils infinitely greater than those it proposed to cure.

It has occurred to us that our California friends should take the time to acquaint themselves with this, the greatest agricultural industry of our State, and with this in view we shall from time to time write of the romantic history of some of the vineyards and wineries that are responsible for this development. As a beginning a short glossary of terms used in connection with wine may be found useful to our friends who are interested in tasting and serving wine. Dry. The absence of sweetness. It does not mean sour. In French sec or tres-sec.

*Brut.* This is a French word, usually applied to champagne. It means exceedingly dry and that no sugar has been added in the dosage.

Acidity. The tart or sharp taste, due to the presence of grape acids. It is not to be confused with dryness or sourness. The latter indicates that it is turning to vinegar.

Astringency. This is a taste suggesting a persimmon and depends on the amount of tannin, derived from the seeds and skins. A certain amount is necessary for the improvement in ageing.

Bouquet. The fragrance of a wine, derived from the kind of grape, the fermentation and the age.

Dessert wines. Fortified wines, such as sherry, port, muscatel and the like. They run from  $18\,\%$  to  $22\,\%$  alcohol, and are both sweet and dry.

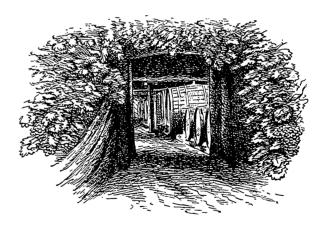
*Decant*. To pour carefully from the bottle (especially old wine) so as to leave behind all sediment, which all good red wines in particular, develop with age.

### CHAT No. 30 The Vineyard State

All Californians know what a wonderful State we have. Most of us know that we have extensive vineyards and make lots of wine. But few know the romantic story of the development of vineyards and wineries into the greatest agricultural industry of the State.

In the early days nearly every group of immigrants brought cuttings of wine grapevines with them to America, but they did not thrive. Not until the Franciscans, about 1770, planted vines at the Missions along the Camino Real was it found that California was the only State in which were present all the conditions necessary for growing the vines and making wine. The grape they brought was probably a Malaga, now called the Mission. It did not make good table wine and is now used for some of the sweeter sherries.

The real start of California's great viticultural industry did not come until nearly a century later. Chiefly responsible was a Hungarian immigrant, Agoston Haraszthy, and his two sons, Arpad and Attila. This picturesque character, after many adventures in various lines, obtained from Hungary cuttings of a couple of grape varieties. After many experiments he found a place near Sonoma where they did well. One of these he called Zinfandel, which was as close as he could get to the blurred name on the tag, and it became the most popular wine grape in the State, but has never been definitely identified. Some authorities now believe that the Zinfandel was a seedling of the Pinot noir.



In 1861 Governor Downey sent him on a mission to Europe and he brought back thousands of cuttings of all the different wine grapes, as well as those of fruits and nuts, and much experience in wine making. This was the real beginning of California viticulture, and near Sonoma you can see what is left of his two old wineries now being restored by a new owner, Frank H. Bartholomew.

The story of our wine industry is one of constant improvement of the product, an improvement that still continues, both in the selection of varieties suited to particular soil and climatic conditions, and in the methods of wine making. Our suggestion is that you try the wines of the different wineries in order to find the one that suits your taste best.

This will afford you a most interesting experience in wine tasting and the cultivation of wine appreciation. Visit the Verdier Cellars for an examination of various California wines, their characteristics and prices, and discuss them with the staff.

#### CHAT No. 31 New Life for Buena Vista

The preceding Cellar Chat was devoted to a brief account of the beginning of California's greatest agricultural industry, wine, and the pioneer of that industry, Agoston Haraszthy. Had space permitted it would have been interesting to sketch the whole of Haraszthy's kaleidoscopic career. Briefly, he had a vision of California as the greatest producer of wine in the world. His vineyard near Sonoma he named Buena Vista and proceeded to plant there many varieties of the vines he brought from Europe. He built two stone wineries and ran three tunnels into the hill to bin and mature his wines.

But fate was against him. The State never reimbursed him for the expenses of his European trip or the transportation costs of the 100,000 cuttings of 300 varieties of winegrapes he brought back. He sold his idea to Ralston, the promoter, and they formed the Buena Vista Vinicultural Society. Then Ralston withdrew his support and forced him out of the company. Meanwhile phylloxera had ruined the vines and replanting was necessary. Haraszthy, disgusted, went to Nicaragua and there established a great and still successful sugar plantation.

Attila continued to operate the Buena Vista, while his brother Arpad developed a neighboring vineyard and produced there a champagne which he named "Eclipse," which became

famous. The struggle against phylloxera was a losing one. Attila died in 1900, and in 1906 the earthquake ruined a section of the principal winery and caved in the tunnels.

And now Buena Vista has come to life again. In 1942, Frank H. Bartholomew, Vice-President of United Press, then on duty in the South Pacific, came home on a short leave, and learned that the State was offering for sale 500 acres of the original Haraszthy property, including the wineries and vineyards. He at once bought the property and Mrs. Bartholomew operated it until his return. He found on it one acre of the original Zinfandel planting. The U. C. branch at Davis aided in the selection of wine varieties and the vineyard lands have been replanted with them.

Mr. Bartholomew's plan is to make wine slowly in small cooperage and limit the total production to some 5000 gallons a year, thus permitting personal care of all operations. Two of the underground tunnels have been reopened and the third will be opened soon. The Buena Vista wines, which now include the white wines: Traminer, Sylvaner and Riesling, and the reds: Pinot Noir, Zinfandel and Burgundy; with Johannisberg Riesling and Cabernet Sauvignon to follow when mature, have only recently come into the market. We have found them excellent and can recommend them without reserve.



### CHAT No. 32 Aperitifs

The French word "aperitif" originally meant "something that opens" and came easily to signify something that opened a meal, or what we would call an "appetiser wine." Of these aperitifs there is a great variety put out under different names and labels, each following a secret formula of the producer. The basis is generally a dry wine, usually white, fortified with spirits in which various herbs, bark, and roots have been macerated. Their alcoholic strength is about that of sherry and in common they have a slightly bitter taste which is supposed to whet the appetite.

The most common and most widely used aperitif is vermouth (pronounced ver-moot'). Of this there are two general sorts: the dry, or French vermouth, and the sweet, or Italian vermouth. They are now made both in France and in Italy. In French vermouth the basis is white wine. This is fortified to say 15% and a small portion, drawn off, is further fortified to 50%, and it is in this that are put the various herbs. roots and bark and allowed to stand for a year. Then both are joined and left to mature in the barrel. The formula of each producer varies but nearly always contains wormwood (the basis of absinthe), from which vermouth takes its name. Sweet or Italian vermouth is likewise based on white wine, but has in addition Greek currants, sugar and other ingredients. In France, vermouth is drunk straight, very much as cocktails are drunk in America, but often dry vermouth is mixed with creme de cassis and the glass filled with sparkling water, which makes a delicious thirst-quenching beverage in warm weather. In America, on the other hand, vermouth is almost exclusively used with various spirits in making cocktails.

Of the French vermouths only two or three are really satisfactory for making martinis, and American-made versions have not been entirely satisfactory, though several are very good as a substitute. Of the imported French the best known and generally accepted is Noilly-Prat, but we have found that the Verdi (both dry and sweet) is still better and we have therefore stocked it in the Verdier Cellars.

Besides vermouth there are produced scores of other aperitifs, of which you will find the outstanding ones in the Verdier Cellars. These include St. Raphael, Byrrh, Dubonnet (domestic), Quinquina, Chamberyzette, Kirvi (Danish Cherry wine), Amer Picon, Pineau des Charentes and many others.

In the face of all these, however, we have found an American aperitif which we consider the equal of any of them. This is called Bonivar and we suggest that you try it. It is not widely known and we count our discovery of it a piece of good fortune.

#### CHAT No. 33 A Sea Captain's Dream

The romantic story of Agoston Haraszthy and his sons, Attila and Arpad, and how they pioneered the great wine industry of California, has been told in previous Chats. A number of others followed them and in the undertaking of each is to be found a fascinating romance.

Take Inglenook Winery at Rutherford for example. Captain Gustav Niebaum (Americanized from the Finnish Nybom) was born in Helsingfors (now Helsinki) in 1842, and like so many of his fellow countrymen took to the sea. At 19 he received his master's papers and at 21 had his own command. He early saw the possibilities of the Alaska fur trade and shortly after the purchase of Alaska sailed into San Francisco with a valuable cargo of furs. He then participated in the organization of the Alaska Commercial Company and some twenty years later was financially able to retire.

Then began the romance of Inglenook. He had come to know and appreciate the fine wines of Europe and it became his one hobby to produce them in California. He devoted himself to the scientific study of wine-making and visited every wine district in Europe, learning about its grape varieties, soil, and climatic conditions. On his return he selected Rutherford in the beautiful Napa Valley as the ideal location for carrying on his life-work. Here he planted vineyards of the grapes he considered best suited to its conditions and erected a large stone winery in Gothic style, equipped with the best wine-making machinery of the time.

Here he continued his fine work until his death in 1908 and left to his family a splendid heritage in the enterprise he had thus built up. In the course of his studies, Captain Niebaum collected a unique library on wine-making and viticulture, comprising over 700 volumes, dating from books printed in the early 17th century down to his own time, one

of the most complete collections of the kind in the world. It is expected that this will be placed on public exhibition before long.

Both red and white table wines are produced at Inglenook, where the enterprise is ably carried on by John Daniels Jr., of the third generation. Special emphasis is placed on the Rhine wine types, such as Traminer and the Rieslings, in the whites, and Burgundy and Cabernet, among the reds. The careful selection of grapes and the making and ageing of the wine have resulted in products of high excellence which have won wide acceptance and renown.

### CHAT No. 34 A House Organ for Wine

Today there are numerous so-called "House Organs," that is, periodical publications of companies devoted to the products in which they deal. Of wine and its relation to human welfare and satisfaction, there is a singular lack of such trade organs. It has occurred to Mr. Verdier that the Verdier Cellars, outstanding among all such institutions in America, might well have a house organ of its own. Instead of a periodical sent to a mailing-list, it was agreed that weekly articles in a newspaper would reach a wider audience. Hence the Verdier Cellar Chats.

These Cellar Chats have a two-fold purpose. The first is, naturally, to call attention to the Verdier Cellars. The second is to furnish the public with interesting and pertinent information and news in the field of wine and spirits. In this field it is entirely independent and under no obligation to any winery, distiller, or distributor, other than the Verdier Cellars.

It is opportune here to tell briefly the story of the Verdier Cellars. When, a century ago, Felix Verdier, the grandfather of Paul Verdier, planned for San Francisco's first department store, he selected the items of a cargo in France. This cargo, which arrived in San Francisco Bay in May, 1850, included among other wares, cognac, wine, and champagne. From that day down to Prohibition, the City of Paris carried a stock of these unequalled elsewhere.

Immediately following Repeal, Paul Verdier established the Verdier Cellars as a department of the City of Paris. It was a matter of personal pride with him to make it the finest commercial wine cellar in America. Its fame has spread widely and today it attracts thousands of visitors, both from here and abroad. It is this institution that these Verdier Cellar Chats represent. From our readers we welcome comments and suggestions.

#### CHAT No. 35 Recalling a Pioneer

There has recently been called to mind the name of another great pioneer of the California wine industry, Charles Krug. Although he was an outstanding figure in those early days, his name might have been forgotten had not his vineyards and winery been acquired not long ago by a family of devoted wine-makers, the Mondavis, who are now engaged in restoring Charles Krug wines to their former prestige.

Charles Krug, born in Prussia in 1825 and educated in the University of Marburg, came to America in 1847. He returned to Germany to take part in the Revolution of 1848, and on its failure, came again to America in 1852 and made his way to California. He purchased land just north of St. Helena for a vineyard and built there the original Krug winery in 1861. Here he produced fine wines that brought him fame and fortune. But to his contemporaries he was best known for his public spirit and for his work in organizing all the wine-makers for their mutual benefit and improvement of their methods.

After Krug's death the property was purchased by James K. Moffitt, who used the residence and grounds as a country place, and leased the vineyards and winery. He had been a friend and admirer of Krug, and it was with great satisfaction that in 1943 he sold the property to C. Mondavi & Sons, with the assurance that the Krug tradition would be revived.

In this he was not disappointed for the whole plant was renovated and brought up to date and operated in the most approved manner. Some of the best of Napa Valley wines are now produced there. The Charles Krug Traminer is outstanding, one of the finest wines of its type we have tasted in California. And scarcely less distinguished are the other Charles Krug wines, which include Burgundy, Sauterne, Riesling, Rhine, and Vin rosé. We feel that they are amply justified in using the name of Charles Krug, for they are worthy of the pioneer who was the original founder.

#### CHAT No. 36 The Literature of Wine

A personal note. Years ago when I first became associated with the Verdier Cellars, it was my pleasure to learn what wine treasures were stored there and also to realize the ideals of quality and service that actuated the enterprise. I then recalled a quotation from George Saintsbury's delightful little

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volume, "Notes on a Cellar-Book," which seemed singularly appropriate. He relates that on making his careful purchases in a London wine-shop, the manager, an old Scotsman, said to him: "Mr. Saintsbury, Sir, if ye ask anyone to dinner and tell them where ye get your wine, we shall not be ashamed."

Mention of "Notes on a Cellar-Book" reminds us that wine has been the subject of poetry and prose from the earliest days and that a bibliography of the books on wine since the invention of printing would fill a large volume. There is space here only to suggest that you visit the library and read such books as H. Warner Allen's "The Romance of Wine"; Idwal Jones' "Vines in the Sun"; and the various works of André Simon and Frank Schoonmaker, as well as other writers.

All this impresses us with the idea that a taste for and an appreciation of good wine—like that of good music—can be acquired, and makes a great contribution to the enjoyment of living, both for one's own satisfaction and for its part in charming hospitality.

### CHAT No. 37 "Rolling Your Own"

"Rolling your own" used to be a familiar expression in California. It implied both skill and experience in making an acceptable cigarette by hand from a slip of paper and some loose tobacco. There were some experts at this who enjoyed displaying their skill, and there were also plenty of those who aspired to imitate them. But as the tobacco industry developed, the latter found that ready-made cigarettes relieved them of tedious and not altogether satisfactory effort.

In the making of cocktails there is a certain resemblance. There are expert mixers among your friends who turn out a perfect cocktail, either martini or manhattan, but there are plenty of others whose concoctions leave much to be desired. You have doubtless attended parties and dinners where the pleasure of the occasion was marred by the taste of cocktails prepared by amateurs who considered themselves expert mixers. Furthermore, you probably have had at times unexpected guests for whom you wished to provide entertainment on the spur of the moment, when you happened to lack some of the ingredients, or did not wish to leave your guests to take time for mixing.

These considerations have led the Verdier Cellars to enter the field of ready-to-use cocktails, with two entirely new products,

in the belief that such cocktails, made from perfect ingredients and of such exact proportions as are difficult to attain in small quantities, would appeal to a large and discriminating clientele. In the making of these cocktails, you will be interested to know, is used not only the finest of whiskey and gin, but also the famous Verdi Vermouths, sweet and dry, specially imported, which are regarded as the very best made. A connoisseur quickly notes the distinctive flavor.

The two ready-mixed Verdier cocktails are manhattans and dry martinis. In the adjoining department are to be found cocktail olives, onions, cherries if you desire them.

The mention of these cocktails reminds us of the precocious schoolboy, who, when asked to name the boroughs of New York, replied: "Bronx, Manhattan and Martini!"

### CHAT No. 38 The Pride of New Orleans

Personally we prefer and recommend a glass of dry sherry or Bonivar, well chilled, before a meal as an aperitif. It whets the appetite and makes for the better appreciation of the food and wine to follow. But we are broad-minded. If you prefer cocktails, and many do, all the ingredients are to be had in the Verdier Cellars and for their mixing recipes address an enquiry to Le Sommelier.

Like San Francisco, New Orleans takes pride in its cuisine, but its special pride is in two institutions, its Mardi Gras and its Sazarac cocktail. Charles H. Baker, Jr., in his "The Gentleman's Companion," calls it "The Immortal Sazarac Cocktail, One of the World's Truly Great Mixtures, and All Bound Round with Lovely Memories of New Orleans." At the Sazarac Bar, at the clubs, the old St. Charles, at Antoine's, and other first-class places, he found the recipe the same and any variation frowned upon.

First is the Sazarac glass, simply an oversized Old Fashioned glass, the thick bottom and sides of which keep the drink cold. Pre-chill both glass and liquor. Place in shaker two ounces of the best rye whiskey, squirt in three or four good dashes of Peychaud bitters, add plenty of ice cubes, and shake long and hard. Coat the inside of your glass with three or four dashes of Pernod or Herbsaint (absinthe equivalents), rolling the glass in your hand. Strain the drink into the glass and twist a long curl of thin-cut lemon peel on top.

The foregoing is Mr. Baker's report of his personal investigation and enquiry and is doubtless accurate, at least as to ingredients. But recently there has come to light a slightly different angle. The Sazarac is one of the oldest cocktails, dating back over a century, but it was almost entirely limited to New Orleans and the name was copyrighted. Recently the copyright and the secret formula (said to be kept in a safe-deposit box and memorised by only three persons) have been acquired by the Sazarac Company, Inc. This company, it is reported, plans to license a few high-class bars in key cities to serve authentic Sazaracs, and is also interested in selling ready-mixed Sazaracs in bottles.

# CHAT No. 39 The Story of the Bottle-Screw

Have you a bottle-screw? Does this puzzle you? Well, that was the original name of that useful little gadget now called a corkscrew. The necessity for such a contrivance did not arise until some 250 years ago, for it was not until about 1700 that the discovery was made that wine bottles could be sealed airtight by forcing a cork into the neck, flush with the top. Hitherto bottles had served simply to bring wine from the casks in the cellar to the table. The first corks were long and conical and could easily be pulled by grasping the protruding top. The new development led to a change in the shape of the bottles so that they could be laid on the side and binned. This began a new era in winemaking, for it made possible the ageing of wine in the bottle.

A new gadget had to be invented to pull the cork and this was called a bottle-screw. The earliest mention of this is to be found in a couplet of 1732 which ran as follows:

The Bottle Scrue whose worth, whose use All men confess, that love the juice.

In his "The Romance of Wine," published in 1932, H. Warner Allen remarks: "In two centuries this implement has made little progress, and one is tempted to ask if there is no manufacturer . . . capable of making a real corkscrew which will extract the corks of wine-bottles neatly and cleanly." As one who hates to see a precious old wine ruined by shaking up the sediment or breaking the cork, I have followed the corkscrew developments of the past twenty years with great interest. Then the Wine Institute engaged an engineering firm to make scientific tests of a score or more of corkscrews.

As a result they made a report which laid down certain specifications for efficient action. Briefly, they found that certain dimensions of the screw, its shape, and its form were desirable. A wire or helix type was better than an auger type; sharp edges on the screw were detrimental; and the screw must be long enough to penetrate the cork. Also there should be some form of leverage so that the cork may be pulled without shaking the bottle.

Recently I had the good fortune to meet Mr. I. F. Schnier, who for nearly half a century has been the principal distributor of Spanish corks on the Pacific coast. We had a mutual interest in corkscrews, but his was from a different angle. He was blamed for the breaking of corks, when the fault was not that of the cork but of the corkscrew. To meet this problem he sought to spread the use of better corkscrews. After diligent search he had found in Switzerland a type that seemed to conform most closely to the specifications recommended by the Wine Institute report and had imported a quantity.

These corkscrews may be seen and purchased in the bar accessories department of the City of Paris, and in the Verdier Cellars.

# CHAT No. 40 We Coin a Word

This is a two-part Chat. The first part is frankly commercial. The second part is devoted to a discussion of a prevalent social custom.

With regard to bourbon whiskey, Le Sommelier may, with due modesty, own up to a pretty good palate, thanks to many years of experience. Some months ago several samples of bourbon were submitted by one of the most reliable and highly considered of Kentucky distillers. Three of these seemed worthy of bearing the Verdier label and were accepted. The first was four years old, but had the mellowness and flavor of one much older. The second was five and a half years old. The third was an eight-year-old bourbon, which is indeed a rarity in these days, bottled in bond, a connoisseurs' item. You will find these listed, with price and proof, in the accompanying advertisement.

Let us now trace the evolution of what is called the cocktail party. In England the five-o'clock tea was a pleasant social custom. Dinner was at eight or eight-thirty and so a cup of tea with perhaps thin buttered toast did not interfere with it.

Meanwhile social America had changed its dinner hour from noon to evening, usually about seven. Then Americans copied the five-o'clock tea, which soon added coffee and later cocktails, together with an ever increasing list of hors-d'oeuvres. All this was, of course, too near the dinner hour for comfort.

Presently the cocktail party grew to dimensions that made it seem an easy way for a hostess to pay off a lot of social obligations at one fell swoop. Guests began to arrive later and later, sometimes going from one party to another. Dinner? Well what's the use? With stomachs full of cocktails and everything from frankfurters to oysters, no one wanted dinner or could appreciate good food and wine if he tried. Surely such affairs are inimical to gracious living where the culinary art and the appreciation of fine vintages are the fundamentals.

In certain English circles the term "brunch" is applied to a combination of breakfast and luncheon. Following this example, we suggest that a cocktail party of the kind described above should be called a "gin-din." The first part of the word obviously refers to the chief ingredient, while the second part is not only an abbreviation of "dinner" but also characterizes the whole aflair. Its resemblance to "shindig" lies in more than mere similarity in sound.





Wine Tasting Ornamental Bar Displaying Wine Labels



035b



Wine Tasting Ornamental Bar Displaying Wine Labels



0357

The soul is not born nor does it die. It is not produced from anyone nor does it produce. It is unborn, eternal, timeless, ancient. It is not slain when the body is slain. If the slayer thinks he slays or the slain that he is slain both err. The soul is neither slain nor slays.

The self that lodges in the heart of each man is smaller than the small, greater than the great. He is bodiless yet dwells in things incarnate. He is permanent yet dwells in things impermanent. Know the embodied Soul is the rider, the body is the car, intellect is the charioteer, and mind is the reins. The senses they say are the horses and the objects of sense the roads. If a man is without wisdom and uncontrolled, his senses are like the vicious horses of the charioteer.

If a man is without wisdom and impure, he does not attain to his home but goes on the road of birth and death. If a man has wisdom he attains that home from which he does not return again to birth.

objects is the mind, higher than the mind is intellect. Higher than Intelligence is the Great Self. Higher than the Great Self is the Unmanifested, higher than the Unmanifested is the Soul. Higher than the Soul is nothing that is the Goal.

One October morning John Quincy Adams was walking along a Boston street, frail as an autumn leaf. An acquaintance, chancing by, inquired after the old man's health. Mr. Adams paused shakily, his blueveined hand trembling on his cane. But his clear blue eyes twinkled as he gave his thoughtful answer.

"John Quincy Adams himself is doing quite nicely, thank you. But this fleshly house which he temporarily inhabits is in most lamentable and disreputable shape. It is really waxing too shabby and creaky to be tenanted much longer, I fear, and I do believe the day is rapidly coming when I shall have to consider moving out of it entirely and finding a more suitable habitation. But John Adams himself, thank you, is doing very well."

Contributed by Florence L. Grime of Tacoma



BY CHIEF JOURNALIST TOM WRIGHT, 2280, EXT. 7

#### Honors To Mrs. Gafaen

AN ESTIMATED 75 to 100 guests and friends gathered at the CPO Club last Thursday evening to honor Mrs. Ruth Gafgen, the Newport Navy wife who was chosen December Lay of the Month by U.S. Lady magazine.

Among the guests were: Rear Adm. Ralph Earl Jr., commanding officer of the Naval Base, and Mrs. Earle: Capt. Liles W. Creigh ton commanding officer of the Naval Station, and Mrs. Creighton; Mr. and Mrs. Milton E. Mitler: Mrs. Pearl Wenner, executive director of the Newport Chapter of the American Red Cross, and the guest of honor's mother Mrs. Nora Pierce of Trenton, N. J. Representing U. S. Lady magazine from Washington, D. C., were Mrs. G. Lincoln Rockwell, wife of the publisher; his brother, Robert Rockwell, and Mrs. Mary Small, publicity director. Mrs. Betty Hoffman, the magazine's Newport representative and her husband Cmdr. Mrs. Pearl Wenner, executive di-

resentative and her husband Cmdr. Melvin C. Hoffman also were pres-

Following the buffet dinner, Cmdr. Joseph C. Canty, senior chaplain of the Naval Station, insenior troduced the guests and called upon

aptain Creighton and Admiral Earle to speak commended

Captain Creighton comments of the Newport Navy members Wives Club, who sponsored the dinner-dance, and urged them to expand their membership and activities. Admiral Earle praised all service wives and pointed out that the Navy recognized their behind-thescenes importance and was attempting to remedy as many of the unpleasant factors of service life as possible while maintaining the Navy's tradition of being one the finest fighting ou world. He gave Mrs. in the outfits Gafgen an engraved bowl on behalf of the

gagazine Irs. Betty Andra.

e Newport Navy Wive,

ed Mrs. Gafgen with Betty Andrasko, president Newport Navy Wives Club,

wrapping center is staffed by vol-unteers from the Base Thrift Shop and will be open from 10 a.m. to 5 p.m. during the week until Dec 22. Its services are all until Dec 22. Its services are available to all military personnel and their dependents: All profits will go to Navy Relief. . Free copies of U. S. Lady magazine are available at the Anchorage office while they last. ... The Newport Navy Wives Club will hold elections at this Thursday's meeting. All members are urged to be present. .... A TIP OF THE HAT to all New-

porters who contributed towards presents to servicemen overseas. It is a heartwarming experience to receive a gift from a stranger, especially at Christmas time when you are thousands of miles from home. To the serviceman away from home. To the serviceman away from home. Christmas is one of the leading days of the year. of the loneliest days of the year.
An extra big salute to all Salvation Army lassies. God bless them all, who at this time of year, brave all kinds of weather to help others. Put something in the pot! all you members of the Newport Navy Wives Club who worked so hard to make last Thursday evening's party the success that it was and an extra pat-on-the-back and an extra pat-on-the-back to those ladies that gave up their time to do the decorating. I've heard nothing but compliments. Also to Chief Fire Control Technician Roy Short of Fleet Training Center and H. F. Jewett, personnel Man-seaman of Communications, who at the last minute were able to locate and rig a public to able to locate and rig



## Ars. Mesta, Luxembourg Flag, Legion, Protocol All Mixed p

The State Department planned a out, "Stop, stop." His film had simple little ceremony today—but gotten tangled up. up popped Mrs. Perle Mesta, an unco-operative judge, protocol, again the cameraman promptly high diplomacy and mechanical cried, "Stop, stop." The sound breakdowns.

The plan was for the American chanic: Legion to present a Luxembourg plug." flag to Mrs. Mesta, the American Minister to Luxembourg. A Chicago

G. I. picked up the flag during the war and wanted Mrs. Mesta to return it to Luxembourg.

But the man with the flag, Herbert Jacobi, national vice-commander of the Legion, was thirty minutes late for the ceremony. Mrs. Mesta returned to her office, and when Mr. Jacobi did arrive it to "our Defense Minister and kept him waiting fifteen minutes. Prime Minister, Mr. Dupong."

"I had to appear in court," Mr. Jacobi explained bravely.

to fix her hair. She disappeared embourg Defense Minister as "our" in an anteroom for a few minutes Defense Minister. and returned with her locks tucked neatly under a black hat.

said, "That's not the Luxembourg Prime Minister." flag!"

Mr. Jacobi said the American again. Legion couldn't be wrong. Mrs. it, she said. The flag in question Minister who also is the Prime was red, white and blue, arranged Minister." in horizontal stripes.

A State Department official tele-carried off the flag. embourg flag.

The presentation ceremony be-anonymous.

WASHINGTON, June 5 (UP) .- gan. A newsreel cameraman cried

The ceremony began again-and "Stop, stop." The sound wasn't recording. Explained a me-"Somebody pulled

They trie dagain. Mr. Jacobi began his speech, "Madame President"...

"Oh, no," interrupted a State Department aid. "You mean 'Madame Minister'."

Once again they started from the beginning. Mrs. Mesta accepted the flag and promised to return

State Department again called for a retake — an American Mrs. Mesta replied that she had official shouldn't refer to the Lux-

On the next try, Mrs. Mesta promised to return the flag to "the Then she looked at the flag and Defense Minister, who also is our

Cut! That "our" had crept in

Finaly, with great deliberation, Mesta said she couldn't be wrong. Mrs. Mesta enunciated her plan to The Luxembourg flag has yellow in return the flag "to the Defense

That was perfect, and Mrs. Mesta

phoned the Luxembourg legation. The American Legion did not The legation gave assurance, that give out the name of the G. I. who the disputed flag was a real Lux-"liberated" the flag. The Legion said the soldier wanted to remain

# Perle Stages Rip Snorter

By Marie McNair

A BIG HAND to Perle Mesta, "hostess with the mostes" for getting a ripsnorting cocktail party to-gether in lit-

tle more than hours, with music, guests that were fun, and the cast from "The from ender cur-

Trap, playrently ing at Shubert's. Star of the

Mrs. McNair afternoon was young Russell Nype who was Attache of the U.S. Le-, gation in Luxembourg "Call Me Madam," the in said to have been written with Perle Mesta, former U. S. Minister to Luxem-

bourg, in mind.

Mr. Nype, who wears tortoise-shell glasses off stage and on, loved his role in "Call Me Madam" save he's area says he's even Me Madam, happier in his present play. For one reason, he has a bigger part. No. 2: It's a straight comedy and he gets a real charge hearing the waves of laughter coming over the footlights. "I can't wait to get to the theater and on stage," he said yesterday.

Since he was here in his lact hit, actor Nype has married invested two children

ried, inherited two children and now he and Mrs. Nupe have one of their own. She's staying in New York while the show's on tour.

Professional talent gave of

itself yesterday with Hank Fort singing her famous "Pro-Fort singing her famous Pro-tocol;" Gene Archer filling the room with "Valentina" and "I Love the Girls, Girls, Girls" from the "Merry Jve t Julis' from Widow."

But the most surprising act was when Senora de Berckemeyer, wife of the Peruvian Ambassador, joined Russell Nype in the familiar "I Hear Music" from "Call Me Ma-dam." the two singing tofrom "Call Me Magether in perfect unison. in a not too easy duet. Erwin Devron and his accordion was the accompanist.

The cast—10 of them—from "The Tender Trap" included three beautiful blondes. One

of them, K. T. Stevens, said she had played Washington at least four times, had a number of friends here and was soon chatting away with Marvin Braverman.

SPEAKER Sam Rayburn got a big kiss from the hostess with the mostest when he arrived, and a serenade from Hank Fort, who sang "Happy Birthday, Uncle Sam," the Birthday, Uncle Sam," the song she composed and sang to him at his birthday party January 6.

The Uruguay Ambassador, Jose Mora, was there, with Senora de Mora in a beauti? ful gown of tiered tulle in shades of smoky gray. They left for the Bolivian Ambas-sador and Senora de An-drade's dinner.

Most fascinating hat was worn by Signora Sanseva-

worn by Signora Sanseva-rino, wife of the First Sec-retary of the Italian Embas--two full blown pale pink cabbage roses perched at an on her smooth dark

Most of the guests, including Mrs. Mesta, in dinner clothes were going to the world premiere of "The Long Gray Line." Gen. and Mrs. Wade Haislip, Mrs. John J. McClellan, Mrs. John Dempsey, Mrs. Herbert Lehman were all catching up with their husbands later.

Mrs. John J. Williams, wife: of the Delaware Senator, was there and others were Mrs. Lyndon, Johnson, Mr. and Mrs. Leslie Biffle, Rear Admiral Richard Bat from Newport, R. I. Bates, down

Mrs. Robert LeBaron, Mrs. Martin Vogel, former Sen. and Mrs. Homer Ferguson, and Signora Luciolli, wife of

the Minister of Italy.

Mme. LeGallais, wife of

Tuxembourg Minister, the Luxembourg Minister was going home "to change for a dinner party. Fred Roy said he had sent a note off to his old Marine friend. Tyto his old Marine friend. rone Power, who was entertained almost every day that he was in Washington the past fortnight, and who's past fortnight, and who s now in the hospital in New

York.

George Williams. Roy
Leifflen, Jack Logan, among
town's "eligibles" were
there were Mr. and Mrs. James Barnes, "old Washington's" Miss Polly Randolph, Miss Emily Chase and Miss Carolyn Nash; Mrs. Drew Pearson, and former Sen. Henry Ashurst.

When United States Treasurer Ivy Baker Priest came in and heard Devron's ac-cordion she tossed off her coat and did a dance. Real, George!



# Bull' Halsey Remembers

Shoestring

Washington Post 7 Aug 1853 (Editor's Note: Ten years ago, nil name was in headlines. Now things are quieter for the man whose Third Fleet struck like lightning over the far reaches of the Pacific. What does "Bull" Halsey think now of the war and how it was fought? What were his big moments? Here, in a Here, in a rare interview, are his recollections).

#### By Saul Pett

Associated Press

NEW YORK-Fleet Adm. William F. Halsey sat back and recalled the titanic war that was ending in the Pacific 10 years ago.

He remembered the best and the worst moments. He recalled with pride the men of his command, with sorrow the men who were lost, with confident equanimity the critics who belabored him for his action in the Battle of Leyte Gulf.

The man they called "Bull" Halsey, who once commanded the greatest single naval force in history, now makes his bridge behind a corporate desk in a Manhattan tower. He is board chairman of All-American Cables and Radio, Inc., and MacKay Radio and Telegraph Co.

At 72, the retired admiral still stands The corners of his mouth still turn down in the tough expression that thousands of men came to fear and revere. His speech and opinions retain their oldtime vigor.

But he is partly deaf as a result of the accumulated violence done his ear drums by the big guns. His blue eyes are heavily magnified by the thick lenses of glasses worn since a cataract operation several years ago. He can see well straight ahead, but his sideward vision is gone. The admiral now needs help in crowds.

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In the two years before he took command of the Third Fleet in 1944, Admiral Halsey commanded the South Pacific naval forces.

"In those early days, sometimes I'd have a carrier—sometimes none—and three or four cruisers and some destroy-ers. I remember one time at Guadalcanal, while supporting the invasion, we were terribly short of beans and bullets. We had to tug a barge full of ammunition right up to the beach.

"One day we were down to only 2300 gallons of aviation gasoline. We had only three or four planes fit to fight. Another time, I was in New Caledonia worrying about a couple of Jap battleships coming in to bombard Guadal-canal. I didn't have a damn thing to oppose them with. They started the bom-bardment. I kept worrying all night how it was going. Finally Archie Vander-grift (Marine general in command at Guadalcanal) sent word that the bombardment was over.

The invasion was slowed down but it wasn't stopped. Naval bombardment alone can't stop an invasion. That's a good thing for them critics to remember.
The Jap battleships? They were finally driven off by two or three torpedo boats." boats.

IN THE BATTLE OF LEYTE GULF, in 1944, which accompanied Gen. Doug-las MacArthur's return to the Philip-



Fleet Adm. William F. Halsey as he appeared at his retirement in March, 1947.

pines, Halsey's Third was one of two fleets standing offshore in support of the invasion. Vice Adm. Thomas C. Kinkaid's Seventh Fleet was the force to the south. Halsey was to the north.

The Japanese fleet came in to attack from three directions—south, west and north. The central or western force turned out to be the strongest. After both United States fleets had done great damage to the southern and central Japanese forces, Halsey turned his units north to chase enemy carriers there.

It was this action which brought Halsey considerable criticism. His critics say he fell for the enemy bait, that he was lured into chasing a decoy fleet of carriers which actually carried few planes; that he endangered the whole Philippines invasion by leaving the San Bernardino Strait unprotected. Fortunately, the enemy failed to pursue his advantage and the Japanese fleet never again proved an effective fighting

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think so. Also, if I were invading New Georgia again, I wouldn't go in head-on the way we did in 1943. We used 75,000 men to drive out 10,000 Japs and we caught hell. But, then, we were inexperi-

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"Well. I don't miss being up on the bridge before dawn or for that hour after

dusk. That was the most dangerous time.
"But I do miss the companionship of fine fighting men. And I miss being boss. I guess it's natural; I bossed for so long."

## 'Bull' Halsey Remembers

Shoestring

(Editor's Note: Ten years ago, his name was in headlines. Now things are quieter for the man whose Third Fleet struck like lightning over the far reaches of the Pacific. What does "Bull" Halsey think now of the war and how it was fought? What were his big moments? Here, in a rare interview, are his recollections).

#### By Saul Pett

Associated Press

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# Newport Mourns Mazie Rovensky

By NANCY RANDOLPH

Society, usually gay over a summer weekend, suffered a double shock in the past few days through the loss of two of its outstanding members.

Newport yesterday lamented the sudden end on Saturday afternoon of one of its leading hostesses, Mrs. John E. (Mazie Hayward) Rovensky. Mrs. Rovensky was found dead at 5 P.M. in the boudoir of her magnificent villa, Claredon House, barely an hour after she had gone there "for a little rest."

#### Talked of Dinner

Lively in the fashionable crowd at Bailey's Beach on Thursday and Friday, Mazie Rovensky lunched on Saturday with Miss Julia Berwind, talking of a big dinner she planned for August.

The same day in Manhattan. society was attending services at St. James Episcopal Church for Mrs. Alice Pleydell-Bouverie, the former Ava Alice Muriel Astor.

Mrs. Pleydell-Bouverie, sister of Vincent Astor, and daughter of the late Col. John Jacob Astor who lost his life in the Titanic, and his first wife, now Lady Ribbesdale, was only 54 when she suffered a stroke.

Of vastly divergent backgrounds and personalities, both the late socialites had certain things in common.

Pleydell-Bouverie and elderly fairhaired Mrs. Rovensky had inherited \$5 million and had been married four times.

While Mrs. Rovensky-one of the late Mrs. Cornelius Vanderbilt's coterie - always kept to a strictly social schedule, giving splendid entertainments in her Fifth Ave. house and at Palm Beach and Newport, Mrs. Pleydell-Bouverie had become a patroness of the arts, of the Sadler's Wells and the New York Ballet, and of many other artistic ventures.

Appreciation of the arts was not lacking however in Mrs. Rovensky. Her cliffside villa in Newport has a dining room that is the workmanship of Sir Christopher Wren who designed St. Paul's Cathedral in London, and a library that was Lord Nelson's.

#### Funeral Wednesday

Funeral services for Mrs. Rovensky will be held Wednesday at St. Bartholomew's Church in Park Ave.

More news of Newport: Mrs. John Payson Adams, the former Muriel Vanderbilt, held a showing for a few friends yesterday afternoon of her stable of thoroughbreds. Mrs. Adams recently Young-looking, dark-eyed Mrs. moved the horses from her Astor.



The late Mrs. Rovensky She went "for a little rest"

Edenvale Farm in California to Sandy Point Farm near Newport which once belonged to her cousing the late Reggie Vanderbilt and has renovated and redecorated the place. . . . Mrs. Harold Brooks gave a dinner dance at her villa Halidon Hall, on Saturday night for Raymond and Tucky French Guest. Mrs. Guest was formerly married to John Jacob (Jack)

'NY." NEWS"



Subject: MAN

Author: Si Aldrich

Men are what women marry: They have two hands, two feet and sometimes two wives - but never more than one dollar or one idea at a time. Like cigarettes they are all of the same material; the only difference is that some are better disguised than others.

Generally speaking, they may be divided into three classes; husbands, bachelors, and widowers. A bachelor is an eligible mass of obstanacy entirely surrounded by suspicion. Husbands are of three types: prizes, surprises and consolation prizes. Making a husband out of a man is one of the highest forms of plastic arts known to civilization. It requires science, sculpture, commonsense, faith, hope and charity---mostly charity.

It is a psychological marvel that tender, violet-scented things like a woman would enjoy kissing a rough, awkward, stubly-chinned, tobacco-and-hair-tonic smelling thing like a man.

If you flatter a man, you frighten him to death. If you don't, you bore him to death. If you permit him to make love to you, he gets tired of you in the end. If you don't, he gets tired of you in the beginning.

If you believe him in everything, you cease to interest him. If you argue with him, you cease to charm him. If you believe all that he tells you, he thinks you are a fool; if you don't, he thinks you are a cynic.

If you wear gay colors, rouge and a startling hat, he hesitates to take you out. If you wear a simple beret and a tailored suit, he takes you out and stares all night at a woman in gay colors, rouge and a startling hat.

If you join in the gayeties and approve of his drinking, he swears that you are driving him to the devil. If you don't approve of his drinking and urge him to give it up, he swears you are driving him crazy.

If you are the clinging-vine type, he doubts whether you have a brain; if you are the modern, advanced and intelligent type, he doubts whether you have a heart. If you are giddy, he longs for a bright mate. If you are brilliant, he longs for a playmate.

If you are attractive to other men, he swears you are playing around. If you are not, he wonders what in the hell is the matter with you.

Damn him anyway! Man is just a worm in the dust; he comes along, wriggles around for awhile and finally some chicken gets him.

One night heppens I'm henging around Moscowitz's delicatessen witt loose ends, when a frand is hending me free a pess to de ballet. I'm knowing nottink from ballet, but I'm in de mood and de price iss right. So gradually I'm harrinvink de teeatre and just then hup is going de coiten. Onto de stache is comink out, dincink on tippytoes, gradually a goil, dressed 40° younger dan spreeng in noddink but a semple blue crepe de cheney. In de program is sayink de goil's name in Dan seusey. Her foist name is Premiere. In back each laigh looks like she's carryink a New England boiler dinner. She's rennick here, she's ronnick dere. She's affraidt sometink. I'm saying to mineself what's mekkink de goil so noivous, when suddenly comes jumping on de stache a fella. He's wearing nottink but a stale leopard. The boy's name is Adagio. Suddenly de goil Danseusy is seeink Adagio so she's hiddink. So help me, on de stache is not wan sinkle piess fointure. But she's hiddink, behind nottink! Adagio is lookink. In de exact middle de stache she's standink yet, but he's not seeink her, de dope. Soodenly he's seeink Danseusey, He's making a tarrific joom at de goil. He wants! She's joomping away. She dun't want. He's runnick witt joompink, witt grabbink. He wants! She's ronninck witt leapink with dodgink. She dun't want. He wants! She dun't want. He wants! She dun't want. He wants! She dun't want. So he starts chassink de goil at eight toity-five. I'm leavink tan twentyfive. I'm not knowink how he came oudt.

IN MEMORIAM
John Dandridge Henley Kane, Captain, U. S. N.

Ha! Dead! Impossible! It cannot be!
I'd not believe it though himself should swear it.

Henry Carey

John Dandridge Henley Kane was born in Dalton, Massachusetts in July 1896 of a family well known in naval annals. The love of the sea, therefore, was inherent in him, and his brilliant career cast even more luster on an ancient lineage. He attended St. Georges School, Newport, Rhode Island, leaving there in 1913 to prepare for the Naval Academy, Annapolis, Maryland, which he entered in 1914. He graduated from the Naval Academy in 1917 as an Ensign, and within one year had been advanced to the rank of Lieutenant. He served during World War I with the destroyers at Queenstown, Ireland, where he demonstrated such outstanding military qualities as to win him the hand in marriage of the daughter of the Commanding American Admiral there. After World War I he served in various assignments, the most important of which was his selection for post graduate training in torpedoes. In this training he attended the Naval Post Graduate School at Annapolis, Maryland, as well as the Massachusetts Institute of Technology at Boston, where he graduated in 1925 with the degree of Master of Science. He became a student of the Naval War College, Newport, Rhode Island in 1933 and did so well that in 1934 he was made Aide to the President of that College. His other assignments prior to World War II were routine. He commanded the destroyer BORIE, was Navigator of the heavy cruiser SAN FRANCISCO, and Executive Officer of the light cruiser DETROIT. During World War II he commanded Destroyer Squadrons Nine and Eighteen and later. Destroyer Squadron Seventeen in the South Atlantic. He was promoted to Captain in 1943, and in 1944 was ordered to command the heavy cruiser NEW ORLEANS in the Pacific. It was while in command of this cruiser that he was called to his Maker. He was awarded the Victory Medal with Destroyer CLASP, the Yangtze Service Medal and the American Defense Service Medal with the Fleet Clasp. He was such a fine shipmate, such a loyal, devoted, capable son of his Country, and such a wonderful fellow as to live forever in the hearts of his friends. Farewell, John, save a place for us beside you in Paradise.

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#### WAR DEPARTMENT OFFICE OF THE CHIEF OF STAFF WASHINGTON

April 24, 1942.

LEMORANDUM FOR THE DEPUTY CHIEF OF STAFF.

THE ASSISTANT CHIEFS OF STAFF,

THE COMMANDING GENERAL, ARMY GROUND FORCES, THE COMMANDING GENERAL, ARMY AIR FORCES, THE COMMANDING GENERAL, SERVICES OF SUPPLY,

THE QUARTERMASTER GENERAL.

THE ADJUTANT GENERAL:

At a dinner for me in London, the head of the British Administrative Services read for our amusement a letter that had just come to his attention, written by the Duke of Wellington from Spain about 1810 to the Secretary of State for War, Lord Bradford. I asked for a copy and quote it below for our guidance in the present struggle.

"My Lord,

If I attempted to answer the mass of futile correspondence that surrounds me, I should be debarred from all serious business of campaigning.

I must remind your Lordship - for the last time - that so long as I retain an independent position, I shall see that no officer under my Command is debarred by attending to the futile drivelling of mere quill driving in your Lordship's Office from attending to his first duty, which is, and always has been, so to train the private men under his command that they may, without question, beat any force opposed to them in the field.

> I am, My Lord, Your obedient Servant

> > (Sgd) WELLINGTON.

The reaction to instructions from Washington of a troop commander far from home, in surroundings with which we are utterly unfamiliar, may be akin to those of the Great Duke, and we could well govern ourselves accordingly.

> (Sgd) G. C. MARSHALL Chief of Staff.

A COMMUNIST (in 20 words)

A communist is an atheistic fanatic opposed to individual liberty and determined to impose regimentation and slavery on all peoples.

30.5

#### Mr. Lincoln:

I am sorry, but this simply won't do. You don't seem to be able to get the idea across in plain, forceful language. Try again. Let's get this out - it is three weeks old now.

Why is it necessary for me to have to correct these things? What do you think the Government is paying me for?

Ja	LINCOLN'S GETTISBURG ADDRESS.
Gig	LINCOLN'S GETTYSBURG ADDRESS .  Corrected for Rewrite  Grande Le
	Four score and seven years ago our fathers brought 3
	forth on this continent a new nation, conceived in liberty
	and dedicated to the proposition that all men are created
	equel. Now atout the get the name in there big!
. 94	the first o
Entire	How we are engaged in a great civil warf testing
be	whether that mation or any nation so dedicated and so To get into see
# Part	conceived can long endure. We are not on a great battle-
	field of that war. We have come to dedicate a portion of
	that field as a final resting-place for those who here gave
	their lives that that nation might live.
	Pertente name Lout best about The best som
	name. It best alson
	bush
	Manufacture.
	(U) · ·

PROLONGED, MEANS DEATH.

Aseribed to Justice Cliver Wendell Holmes.

The Eccles

EXTRACT FROM LETTER OF CAPTAIN W.F. FULLAM COMMANDING OFFICER, U.S.S. MISSISSIPPI 2 January, 1911.

"And right here let me say that the one great trouble - the secret of slowness - in our Navy is that officers either have no opinions, or if they have any they are not sufficiently encouraged to speak them out, or they are afraid to do so except in a namby-pamby way. It too often happens that an officer who really proposes to do something is stigmatized as a radical or an extremist and his voice is drowned by the self-styled solid men - men who are quite unmindful of the distinction between solidity and density. We are too much inclined to avoid making changes -, changes that may be vitally necessary and which should, manifestly, be made at once. We play the ostrich - bury our heads and trust the "solid men" who sit tight, carry on the routine, and do nothing."

F. S.

#### THE IMPERIAL ORDER OF

#### MAGNANIMOUS AND UBIQUITOUS ORDER OF SEA-GOING SQUEAVERS

TAKE PLEASURE IN PRESENTING

THE BLIMP MEDAL TO

CAPTAIN R. W. BATES U.S.N.

FOR SERVICE AS SET FORTH IN THE FOLLOWING CITATION: --

FOR EXCEPTIONAL PERSISTENCE AND UNFLAGGING VERBAL PRODUCTION IN A POSITION OF GREAT DANGER, FACED BY A HOSTILE AND REBELLIOUS STUDENT BODY
FOR A PERIOD OF FIVE MONTHS, IN A DEATHLESS DEFENSE OF A BASTION OF DOUBTFUL QUALITY KNOWN TO THE HIGH COMMAND AS "FORT S.M.D."

DESPITE BITTER AND ENRAGED AND BAFFLED ATTACKS ON THE PART OF THE ENEMY, IN THE FACE OF THEIR DERISION, SCARCE-SUPPRESSED CAT CALLS AND RESTLESS INSUBORDINATION, THE BOMBASTIC, PLEONASTIC, REPETITIOUS AND REDUNDANT GUNFIRE OF THIS ROUND BLOCKHOUSE NEVER CEASED. WAVES OF VERBOSE DRUM FIRE PUNCTUATED BY HEAVY EXPLOSIONS OF SPECTACLE WAVING AND SHOUTED ADVICE REPELLED EVERY FRONTAL ATTACK ON THE FORT. WHENEVER THE ENEMY RECOVERED SUFFICIENTLY TO ATTEMPT NEW OPERATIONS, THE HEAVY ARTILLERY OF NEW OPPROBS WAS FLUNG AT THEM TO HAMMER THEM INTO MENTAL AND VERBAL CONFUSION. ATTEMPTS TO MINE WERE BLASTED OUT OF EXISTENCE BY COUNTERMINES OF DICTIONARIES, PHRASE BOOKS AND TREATISES ON LOGIC. WAVES OF SYNONYMS, ANTONYMS AND CROSS WORD PUZZLES DECIMATED THE PARATROOPS. AND THROUGHOUT ALL THESE MONTHS OF HELL, THE ASSENTING AND APPROVING FORCES OF THE DEFENDING STAFF WERE STIRRED AND RESTIRRED TO A CONVICTION OF THEIR IMPREGNABLE POSITION BY THE VISION OF THEIR COMMANDER, HIGH ON THE RAMPARTS, DETERMINEDLY REMOVING AND REPLACING HIS GLASSES IN THE BEST TRADITIONS OF THE NAVAL SERVICE.

A logistics planner is a person who passes as an exacting expert on the basis of being able to turn out with prolific fortitude infinite strings of incomprehensible formulae calculated with scrematic precision from vague assumptions which are based on debatable figures taken from incomelusive experiments carried out with instruments of problematical accuracy by persons of doubtful reliability and questionable mentality for the avowed purpose of analysing and confounding a hopelessly chimerical group of ecotoris fanatics referred to altogother too frequently as practical navy administrators.

PUTY IN PABLICANT MANE

MY NIECE IS DEAD - SHE HAD 2 WEST OF PRENCH, 3 OF GERMAN, 6 OF ARABIC, 1 SUMMER ON A PUDE RANCH AMOND THE AMCHE INDIANG SO MY ENOULEDOE OF LIMOMORES



"IF YOU CAN FILL THESE POSITIONS WITH THE PROPER OFFICERS, NOT THE RELATIVES AND SOCIAL FRIENDS OF THE COMMANDERS, WHO, HOWEVER AGREEABLE THEIR COMPANY, ARE NOT ALWAYS THE MOST USEFUL, YOU MIGHT HOPE TO HAVE THE FINEST ARMY IN THE WORLD".

GENERAL ROBERT E.LEE, C.S.A.

JEFFERSON DAVIS
PRESIDENT OF THE CONFEDERACY
1862

MY GIRL SAYS NER PATHER WAS A CLASSMATE OF



NAVAL WAR COLLEGE Newport, R.I.

#### The Naval War College - Past and Present

(Prepared by the Naval War College for Collier's Encyclopedia)

The United States Naval War College is the highest educational institution of the Navy and the oldest institution of this type in the United States. It was founded in Newport, Rhode Island, in 1884 by Commodore Stephen B. Luce. The second president of the Naval War College was Captain Alfred Thayer Mahan, the great exponent of sea power. It was in the course of his studies and lectures at the War College that Captain Mahan undertook the development of his great works which attained world-wide recognition and acclaim.

The Naval War College advocates no dogma, doctrine or fixed set of rules by which campaigns can be conducted or battles won. Instead it seeks to develop and broaden the individual mind. the individual mind. Since strategy is an art rather than a science, no single definitive solution to a strategic problem exists. Rather, there are many answers, no one of which is acceptable as the best under all circumstances. In consonance with this basic truth, the War College method of instruction incorporates special problem solving techniques. Student officers are given realistic situations to solve. Later certain selected solutions are played out by opposing groups in order to test decisions and provide results which can be examined and discussed. In addition the curriculum includes lectures, theses, seminar discussions, and other methods common to similar institutions.

The problems faced by the student of modern warfare are profound and far reaching. Warfare today is global, hence global strategy must be studied in the light of the fundamentals of war. The development of air power as a decisive weapon, new submarines of greatly increased potentialities, guided missiles, atomic explosives, biological warfare, and other new weapons demand sound, advanced thinking and pose questions which must be answered.

The submarines of the future will be radically improved and offer a threat which must be answered. A successful submarine campaign can nullify all of the advantages former—ly enjoyed by the dominant Sea Power.

A modern navy is Air Power of an unusual and powerful nature. It is an Air Power which possesses unique flexibility and enormous range and endurance. It coordinates all of the principles of war and employs them with prime emphasis on the principles of concentration, mobility and surprise. With its moving fields it delivers aircraft close to the target, fully fueled and with crews fresh and rested. It transcends the historic barrier of the coastline and, using atomic and other new weapons, can drive telling blows deep into enemy territory.

Perhaps no considerations other than these two, sub-surface and air warfare, have so developed and expanded the horizons of the naval thinker or so shaped the studies of the Naval war College. Tactics (which are based on and limited by the weapons employed) must be re-examined. New tactics must be originated and tested while existing concepts must be re-tested.

But there are many other facets to sea power. Inasmuch as ships are essential to the control and exploitation of the seas, the tactical and strategic employment of an integrated fleet is also stressed. Amphibious, airborne and submarine warfare are studied. Reconnaissance, mobile and shore based logistic support, transportation, communications and intelligence, etc., all have their place in the curriculum. There are several specialties, such as courses in atomic energy and nuclear physics and in international law and military government.

In recognition of the great importance of logistics and its interlocking relation to strategy and tactics as demonstrated in every theatre of World War II, a logistic course was established in 1947. This course is closely integrated with the other courses by reason of a broad, common background of basic strategy and tactics, international relations and economics and joint particlepation in the solution of major operational problems.

The logistics studies provide a special understanding of the basic elements of determination of requirements, procurement and distribution, from the national level through the task force level.

Since war is a continuation of national policy, the student is given a broad national and international background. This is accomplished through study of, and lectures by, civilian scholars on international relations, politics, policy, the structure and history of governments and related philosophies, the United Nations, and economic and ethnic problems.

Under the new National Security Act of 1947, provision is made for better coordination of the armed forces, and the integration of the fleet in joint operations with the Air Force and Army is a required study.

Taking the courses are officers from all branches of the Navy and Marine Corps, the Army, Air Force, Coast Guard, and the Foreign Service.

There are four classes: the Senior Class in Strategy and Tactics, the Junior Class with emphasis on tactics, the Logistics Class, and the Advanced Class. The latter consists of junior Admirals and Generals and senior Captains and Colonels, and deals with long range problems.

Thus, at the Naval War College the three great elements of warfare, strategy, tactics, and logistics are studied in a wholly related manner, against a background of broad national and international studies. Leadership is provided by experienced officers from all branches of all services and by civilians of recognized background and attainment. Theory is blended with practice, and individual decision and initiative are developed for the purpose of providing the best and most understanding possible naval leadership for the future.

NEW YORK, WEDNESDAY, MAY 14, 1952

Extered as Second Class Matter at the Post Office, New York, N. Y.

### REVIEW and OUTLOOK

#### **Hobson's Choice**

One night past some thirty thousand tons of ships went hurtling at each other through the darkness. When they had met, two thousand tons of ship and a hundred and seventy-six men lay at the bottom of the sea in a far off place.

Now comes the cruel business of ac-

Men lay at the bottom of the sea m a far off place.

Now comes the cruel business of accountability. Those who were there, those who are left from those who were there, must answer how it happened and whose was the error that made it happen.

It is a cruel business because it was no wish of destruction that killed this ship and its hundred and seventy-six men; the accountability lies with good men who erred in judgment under stress so great that it is almost its own excuse. Cruel, because no matter how deep the probe, it cannot change the dead, because it cannot probe deeper than remorse.

than remorse.

And it seems more cruel still, be-

And it seems more cruel still, because all around us in other places we see the plea accepted that what is done is done beyond discussion, and that for good men in their human errors there should be afterwards no accountability.

We are told it is all to no avail to review so late the courses that led to the crash of Pearl Harbor; to debate the courses set at Yalta and Potsdam; to inquire how it is that one war won leaves us only with wreckage and with two worlds still hurtling at each other through the darkness. To inquire into these things now, we are reminded, will not change the dead in Schofield Barracks or on Heartbreak Ridge, nor will it change the dying that will come after from the wrong courses.

from the wrong courses.

We are told too how slanderous it is to probe into the doings of a Captain now dead who cannot answer for himself, to hold him responsible for what he did when he was old and tired and when he did what he did under terrible stresses and from the best of intentions. How useless to debate the wrong courses of his successor, caught up in a storm not of his own devising. How futile to talk of what is past when the pressing question is how to keep from sinking.

Everywhere else we are told how inhuman it is to submit men to the ordeal of answering for themselves. To haul them before committees and badger them with questions as to where they were and what they were doing while the ship of state careened from one course to another.

This probing into the sea seems more merciless because almost everywhere else we have abandoned accountability. What is done is done

countability. What is done is done and why torture men with asking them afterwards, why?

Whom do we hold answerable for the sufferance of dishonesty in government, for the reckless waste of public moneys, for the incompetence that wrecks the currency, for the blunders that killed and still kill many times a hundred and seventy-six men in Korea?

We can bring to bar the dishonest men, yes. But we are told men should no longer be held accountable for what they do as well as for what they intend. To err is not only human, it absolves responsibility.

Everywhere, that is, except on the

Everywhere, that is, except on the sea. On the sea there is a tradition older even than the traditions of the country itself and wiser in its age than this new custom. It is the tradition that with responsibility goes authority and with them both goes accountability.

and with responsibility goes accountability.

This accountability is not for the intentions but for the deed. The captain of a ship, like the captain of a state, is given honor and privileges and trust beyond other men. But let him set the wrong course, let him touch ground, let him bring disaster to his ship or to his men, and he must answer for what he has done. No matter what, he cannot escape.

No one knows yet what happened on the sea after that crash in the night. But nine men left the bridge of the sinking ship and went into the darkness. Eight men came back to tell what happened, will not answer now because he has already answered for his accountability.

countability.

countability.

It is cruel, this accountability of good and well-intentioned men. But the choice is that or an end to responsibility and finally, as the cruel sea has taught, an end to the confidence and trust in the men who lead, for men will not long trust leaders who feel themselves beyond accountability for what they do.

And when men lose confidence and trust in those who lead, order disintegrates into chaos and purposeful ships into uncontrollable derelicts.



NAVAL WAR COLLEGE NEWPORT. RHODE ISLAND

#### Protocol Seating

By

Mr. Miur, Assistant Chief of Protocol, State Department.

- 1. A Bishop ranks shead of a Rear Admiral or a Major General.
- 2. Priests or Clergymen has no standing.
- 5. A Retired Officer ranks with but after active duty officers of same rank.
- 4. A Rear Admiral in command ranks ahead of a retired Vice Admiral or Admiral.
- 5. A Rear Admiral not in command ranks after a retired Vice Admiral.

Commodore 2nd Class is the rank between Captain and Rear Admiral, i.e.:

Captain
Commodore 2nd Class

Rear Admiral or Commodore 1st Class Corresponds to USN
Captain
Commodore

Rear Admiral

#### Source:

- (1) "Naval Phraseology," and Sleeve Markings in the Navies of Great Britain, U.S., and Japan.
- (2) Jane's Fighting Ships, 1952-53

#### LIST OF OFFICERS SERVING IN H.M.S. SUPERB

	LIST OF OFFICERS SERVING IN H.M.S. SUPERB					
RANK		NAME	DUTY	SENIORITY		
Vice-Admiral		Sir William Andrewes, K.B.E., C.B., D.S.O	Commander-in-Chief, America & West Indies Station	1.12.50		
Personal	(Commander (S)	A. J. Petrie-Hay	Admiral's Secretary	81.12.52		
Staff	LieutCdr.	J. Durnford	Flag Lieut. & Fleet Communications Officer	<b>1.8.50</b> ,		
Commodore 2nd Class		R. G. Tosswill, O.B.E.	Flag Captain, 2nd in Command A.W.I. Station & Chief of Staff	80.6.47 (As Captain)		
Commander Surgeon Commander		E. W. Briggs, D.S.C. M. G. Ross, M.B., Ch.B., M.R.C.S. L.R.C.P.	Executive Officer Fleet Medical Officer	80.6.48 8.5.44		
Commander (S) Commander (L) Commander (E) Commander (Acting)		J. E. C. F. O. Stoy J. K. Wicks A.M.I.E.E. R. H. P. Elvin, A.M.I. Mech.E. R. J. Hanson, D.S.O., D.S.C.	Fleet Supply Officer Fleet Electrical Officer Fleet Engineer Officer Staff Officer (Additional)	81.12.47 80.6.50 81.12.51 1.5.41		
Command	er (Acums)	10.0. 110115011, 2.0.10.1, 2.0.10.1		(as Lieut, Cdr.		
Lieutenant Commander (E) Captain R.M. Surgeon LieutCdr. (D) LieutCommander (S) Lieutenant Commander Captain R.M. Chaplain		J. D. Lock C. P. N. Wells-Cole R. D. B. Birch A. M. Cole-Hamilton W. S. de B. Griffith H. O. Evington R. B. Loudoun W. S. Turnbull L.D.S. R. V. Archard M. B. Edwards R. O. B. Graham Rev. C. Prior, M.A.	Fleet Navigating Officer & First Lieutenant Fleet Gunnery Officer Communications Officer Staff Officer (Operations) Direction Officer Senior Engineer Press Liaison Officer Fleet Dental Surgeon Deputy Supply Officer Fieet T.A.S. Officer O.C.R.M.	1.11.46 1.10.47 29.3.49 16.4.49 16-2-50 16.2.50 17.8,50 80.4.50 1.8.51 1.8.52 15.4.68 11.8.41		
Lieutenan Lieutenan Lieutenan Lieutenan Instructor Lieutenan	t (S) t t (E) Lieutenant t (E)	S. Terry, M.A. C. M. H. Rodwell C. H. H. Owen E. G. Parker J. C. Warsop N. MacGregor, B.Sc. K. F. Alexander I.S.M. L. L. J. Lyons	F. Met. Officer & F. Instructor Officer Assistant Secretary to Cin-C. Captain's Secretary Fleet Physical Training Officer	11.8.45 1.9.45 1.1.47 1.11.47 1.5.48 16.8.48 15.1.49 1.10.49		
Lieutenan Lieutenan Lieutenan Lieutenan Lieutenan Lieutenan Temporary	t (S) t (E) t (S) t R.M. t	R. Richards A. A. Lockyer P. Kinchen H. B. Musgrave N. J. S. Hunt A. L. S. Duthie, M.B., Ch.B.	Secretary to C.O.S.  Admiral's Office	1.1.51 1.11.51 1.3.52 15.6.52 1.7.52 10.7.52		
Lieutenant R.N.V.R.  Sub-Lieutenant Sub-Lieutenant (E) Sub-Lieutenant (S) Sub-Lieutenant (E)		M. J. Rogerson I. E. J. Bowles B. J. Down E. C. Hastings		1.5.51 1.9.51 1.1.52 1.1.52		
Snr. Cd. Engineer		J. W. Utting	Asst. Fleet Engineer Officer (Based at Bermuda)	1.4.45		
Snr. Cd. El Snr. Cd. Co Snr. Cd. G Snr. Cd. G Cd. Shipw Cd. Engine Ty. Act. Co A/Cd. Ord	ect. Officer (L) omm. Officer unner unner (G†) right	A. B. Clark W. Magorian T. B. Brownlee F. W. Balph C. E. Field B.E.M. C. D. Martin J. Easterbee J. Carmichael E. Laverick	Definida,	1.4.48 1.4.50 1.10.51 1.4.53 28.2.50 15.8.51 1.12.51 15.8.52 1.12.52		
Midshipm		M. H. Everett P. B. Godley A. M. Bruce J. L. McL. Hatch J. A. Bagg B. J. Clarke C. S. Fox R. F. Cope	•	1.9.52 1.9.52 1.9.52 1.5.53 1.5.53 1.5.53 1.5 53		

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NEWPORT, R. L

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Commodore Tosswill joined the Royal Naval College, Dartmouth, in 1921 at the age of 132. He underwent the normal period of training at the Naval College and went to sea as a Cadet, and later as a Midshipman, in H.M.S. REPULSE. During this period, H.M.S. REPULSE conveyed His Royal Highness the Prince of Wales on a tour of South Africa and South America, His Royal Highness visiting Argentina, Chile and Uruguay whilst H.M.S. REPULSE visited Mar del Plata in Argentina.

After further service as a Midshipman in H.M.S. REVENGE, he under went courses on shore and then was appointed as Sub-Lieutenant to H.M.S. CROCUS, a sloop in the Persian Gulf. Whilst serving in her, he was promoted to Lieutenant and subsequently served in H.M.S. CODRINGTON, a destroyer in the Mediterranean.

He then specialised in Navigation, and was successively Navigating Officer of H.M.S.SNAPDRAGON in the Home Fleet, H.M.S.RCCHESTER, a sloop on the South Africa Station and H.M. SHIPS FROBISHER and VINDICTIVE, Cadet Training Cruisers.

After qualifying at the Naval Staff College in 1938, he was appointed to H.M.S. BELFAST, of which ship he was Navigating Officer at the outbreak of war. After service in Northern waters, H.M.S. BELFAST was mined in the Firth of Forth by one of the first magnetic mines, and Lieutenant Commander Tosswill subsequently left to become Navigating Officer of H.M.S. ILLUSTRIOUS.

By the summer of 1940, H.M.S. ILLUSTRIOUS was operating in the Eastern Mediterranean and it was from this ship that the highly successful attack on the Italian fleet at Taranto was carried out. She was badly damaged in January 1941, by dive bombers and proceeded to Norfolk, Virginia, for repairs. Having been promoted to Commander he left H.M.S. ILLUSTRIOUS and served for a short period at the Admiralty, and then went to Malta in 1942 as Staff Officer, Operations, on the staff of the Vice Admiral Malta.

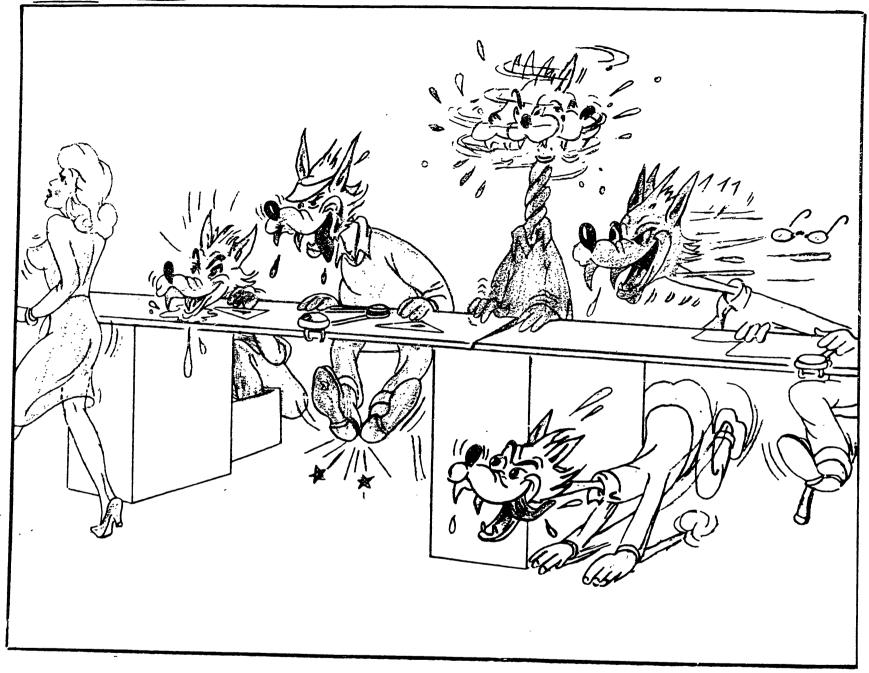
He was awarded the O.D.L. for services in connection with the Invasion of Sicily.

Commander Tosswill took part in the Normandy invasion in June 1944, as Executive Officer of H.M.S. BELFAST, in which ship he subsequently went to the Far East towards the end of the war in the Pacific. On return from H.M.S. BELFAST he served on the first Directing Staff of the Joint Services Staff College where he was promoted to Captain in June, 1947.

In 1948, he became Deputy Director of the Navigation and Direction Division at the Admiralty and in March, 1950, went to Malta as Captain of the Dockyard and Queen's Harbour Master.

On 30th September, 1952, he was appointed Commanding Officer of H.M.S. SUPLEB and in November became Second in Command of the America and West Indies. Station in the rank of Commodore 2nd Class.

WohF PACK



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#### Recipe for Mulled Wine

1 pint water
3/4 measured cup of sugar
1 whole lemon sliced fine
1 measured teaspoon of whole cinnamon (not the powder)
1/2 measured teaspoon of whole cloves
Mix foregoing ingredients and bring to a boil. Boil briskly in covered saucepan for 15 minutes.

Warm up I quart of Claret and put it in the serving bowl. Strain the spiced mixture and pour into the warm Claret while boiling. Keep hot and serve.

How to reach The C.W.POST Glen Cove COLLEGE C.W. Post COLLEGE of LONG ISLAND UNIVERSITY, WHICH IS LOCATED 3.6 MILES EAST OF ROSLYN ON HIGHWAY 25A. Greenvale Brookville Great Neck Roslyn TR/BOROUGH NORTHERN STATE BRIDGE ROUTE 25A QUEENS BLID FROM MANHATTAN JRIBOROUGH BRIDGE TO GRAND CENTRAL PARKWAY; KEW EAST INTO NORTHERN STATE GARDENS PARKWAY; EAST TO EXIT 30 AND GUINEA ROAD AND WORTH TO ROUTE 25A; EAST TO BROOKVILLE CAMPUS SUNRISE ( HIGHWAY

The chief executive cited the fact new citizens are queried on the accomplishments of Washington and Lincoln in taking out citizenship papers. The photos, he feels, will serve to remind them of the sacrifices made to gain freedom.

Additionum.

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Handling of blood plasma and the recreational activities sponsored for officers and men were the two accomplishments which meant Red Cross to a sailor, the commodore declared, dividing his time into two sections, the Red Cross in wartime, and the Red Cross at training stations and naval hospitals.

"Nearly all the plasma collected in the United States during the war was collected by the Red Cross and turned over to the Armed Services for distribution." he point-

(Continued on Page Two)

State Beach at Horseneck Blocked by Few Is Clair

ck was convicted las the slaying of her hus-|ou and on March 6, 1946, and sentenced to hang but won a new trial Mrs. Dick from the Ontario Court of Appeals. against them,

first trial last Dick refuseu

to testify

#### **Red Cross**

(Continued from Page One)

ed out, lauding a job so well done that plasma was "nearly always" available when needed.

"I have seen as many as 200 men killed or wounded in a single attack, and many of these wounded were saved by blood plasma," he i continued, pointing out that 97 per cent of all Navy and Marine Corps wounded survived.

Turning to recreational activi-ties, the Navy officer told of a Red Cross Center established on a remote island where 4,000 men were stationed. "That assisted ma-terially in maintaining high morale," he said

Commo. Bates revealed that he had seen 35,000 men pass through the famed Roosevelt Club, sponsored by the Red Cross in Manila in a single day.

"The principal function of the Red Cross at the Naval training stations is to act as liaison between the Naval authorities and the Red Cross Chapter in the sailor's home community, he stated, continuing, "Such activity by the Red Cross is a great help to the authorities and men concerned," and lauding the reports as "true and unbiased.?"

The commodore paid special tribute to the Red Cross workers in Naval hospitals, citing the Grey Ladies as angels "ministering whose service will never be for-

"Red Cross stood the hard test of war; it must now stand the almost harder task of peace," he said, concluding, "I feel confident that you will carry Fall River over the top and demonstrate your appreciation of the American Red Cross."

"I believe that in taking part in this meeting I can publicly thank the Red Cross for the fine work for wounded veterans all over the nation," Russell told his audience. The former army, sergeant, who spent long months in a hospital after both hands were blown off in an explosion, declared that of the 250,000 veterans now hospitalized, an estimated 80,000 will spend the rest of their lives in those incould pass in 28 minutes, he said be no need to ask you to give. It would be done freely," he said.

Although readjustment is mostly overcome a disability without help. Probably the most important in the world is the help the Red Cross for recognition and presented Ray gives in hospitals, declared Rusmond D. Holmes, campaign vice

"This campaign is not going to e they give.

large gathering, citing Red Cross accompanist for the singing of as "one of the worthiest causes," "Gcd Bless America" by the audione which serves a need where a one which serves a need where a need exists." He pointed out that s 70 per cent of the campaign's \$74,200 quota will remain in Fall g River, with half earmarked for service to the veteran and his famand the other half to be vided among the needs of 16 other

Invocation was given by Rev. William D. Thomson of St. Mary's Cathedral, and the greetings of the city were extended by Mayor Grant. who is honorary chairman of Red Cross. "Red Cross has become an American institution, it

belongs to all the people," the Mayor said, urging "all our citizens to make this campaign a great success."

Madame Fanny Elsta, Norwegian contralto, and an internationally known singer, delighted her audience with the haunting "Journey, Home" which she sang on the docks at Oslo as the King of Norway returned home after the German occupation. Accompanied by Milford Snell, concert pianist, she also sang the familiar "I Love Thee," by Brieg, and "February Morning," by Alnaes.

As encores the charming Norwegian offered "A Vision" and "A Swan," both by Grieg. Madame Elsta is appearing in key cities in this country under the patronage of Crown Princess Martha of Norway. She is here as Norway's tribute to the American Red Cross for services rendered by that organization to the Norwegian Red Cross.

Charter members of the Adm. Spruance Club, with firms or individuals who have pledged \$1,000 or more to the campaign eligible, were personally awarded certificates of members by the admiral, signed by him, and by the chapter and campaign chairmen.

Accepting the awards were Frank L. Armitage, vice president and general manager of the Firestone Rubber and Latex Products Co.; Meyer Jaffe, president and treasurer of the J. & J. Corrugated Box Corp.; William List, president of the General Charities Foundation; Sobiloff, representing the Sobiloff Brothers Charitable Foundation, Thomas A. O'Donnell, advertising manager of The Herald News.

Also on the speaking program was Royal Clyde Agne, national director of fund raising, American Red Cross, who declared, "The Red Cross could not exist in Washington if it did not first exist in Fall River."

it has done for me and is doing an outline of Red Cross services The national director presented

the rest of their lives in those institutions. "If it were possible to take every one of you through a single hospital ward, there would hospital ward, there would hospital ward to ask you to give. It veterans aided in the past year by Home Service could not pass in

Chapter Chairman Lloyd H. Dixon for recognition and presented Raysell, who plays the part of the chairman in charge of residential handless veteran in Samuel Goldwarn's "Best Years of Our Lives."

"If you cannot put the patient's River's 30,000 families, and urged mind at rest, all the surgeon's that more reople volunteer as workwork is wasted," he emphasized, continuing, "Red Cross brings Miss Margaret M. Lahey, residential solicitation.

the American home directly to the tial solicitation chairman, also spoke briefly, making a plea for additional workers.

fail," Russell said, urging a responsive audience to bring friends gram was provided by Barbara into the drive, to make sure that they give the drive the drive to make sure that they give the drive the drive to make sure that they give the drive the dr Chairman Sobiloff welcomed the Mercer, pianist. Dan De Robio was

RIVER, MASS., FRIDAY, MARCH 7, FALL 1947.

#### Red Cross Has Campaign Kickoff Meeting



ROSTER OF RALLY GUESTS: Adm. Raymond A. Spruance, former Fifth Fleet commander, presents a certificate of membership in the \$1,000 club which bears his name to Frank L. Armitage, vice president and general manager of the Firestone Rubber and Latex Products Co. Looking on are Commo. Richard W. Bates, former Motor Torpedo Boat commander (extreme right); Myer N. Sobiloff, chairman of the 1947 Red Cross Fund (center); and Harold Russell, currently co-starred in the film "Best Years of Our Lives" (extreme right). All were guests at Red Cross campaign kickoff rally last night in Technical Auditorium.

# ncilmen Face

## **Drive Starts** on Bribe Report t. others would be called as soon as Adm. Spruance Presides at For Red Cross

Ode Til

d possible.

Action on the application for the license, sought by Beekman L. Fairbank, president of Bosion Waterways, Inc., has been pending for several months.

Several members of the council demanded a "complete investigation" because, they said, "the situation, reflects on the honesty of the council as a whole."

Adm. Spruance Tresides at Send-Off Session in Tech Auditorium

Paced by Adm. Raymond A. Spruance, USN, president of the Naval War College at Newport, and Commo, Richard W. Bates, USN, director of the Analysis Section at the College, and sparked by Harold Russell, former army sergeant who is currently co-started

# DANCE GIVEN BY OFFICERS AND MEN OF U. S. S. CINCINNA LAST NIGHT-BRILLIAMT AFFAIR

Grand March Was Lea By Lieut. R. W. Bates and Mrs. Fletcher Wife of Admiral Fletcher -The Hall Was Hilled To Capacity By the Large Number of Dancers All During the Evening—The Descriptions Had a Grand Effect, The Hall is senting a Pictur

The dance given at the Key W Athletic club last night under the auspices of the U.S.S. CincinnatiAmerican Patrol Dtachment was a brilliant affair, being largely attended by the officers and men of the service and their ladies, besides a large number of people from the city.

The hall was beautifully and artisfically decorated for the occasion with immense American flag of emblems of other a

to great advantage ac of the hall, while palms and ferns wrere profusely scattered around the entire walls with the flags draping partly down over the highest part of the wall decorations, all of which gave the large ball room a very picturesque seene, the illumination grand indeed.

The grand march was led by Lieutenant R. W. nates, of the U. S. S. Cincininnati and Mrs. Fletcher, wife of Admiral Fletcher of the U. S. Naval Statien, followed by a large number of other distinguished guests, who were present on the delightful and enjoyable occasion.

The march continued for some time while those participating continued to proceed through the various movements and figures encircling the large hall, in which it became necessary te scan the walls on either side of the building in going through the manoeu vers owing to the large procession which was formed by the large trong inside of the hall taking part in this feature which was the opening event of the grand affair.

The orchestra furnishing the excel lent music was the Dolphin Band, ably assisted by the Naval Station Band, acth of which rendered some very beautiful and appropriate select tions, neluding the latest dance hits of the so son.

the fluor was in the . . . i condition, which afforded much pleasure to those participating in the dances, and although the floor was growded at every number played by the orchestra

the airair was company following: Lieut. Felix B. Stump, U. S. N.; Lieutenant J. G. Quinby, Jr., U. S. N.; Ensign Maynard L. Patton, U. S. N. R. F.; C. Ph. M. William Schoefield, U. S. N.; C. Q. M. Frank J. Jolly, U. S. N., and Corp. William O. Soyars, U. S. M.

The following is the program and order of dancing which took place at the affair

- 1. One Step, There' A Long, Long Trail.
- 2. Fox Trot, Garden of My Dreams
- 3. Waltz I'm Sorry I Made You
- 4. Fox Tret, Sinbad.
- One Step, The Last Long Mile.
- Fex Trot, Havanola.
- One Step, My Belgian Rose.
- Waltz, Sari.
- 9. One Step, Oh, How I Hate To et Up In The Morning.
- 10. Fox Trot, Poor Butterfly. 11. One Step, Beware of Pink Pa-
- Fox Trot, Smiles
- Valtz, Blue Paragise.
  Step, Liberty For All.
  Hawaiian Butter
- 15 For tect, Hawaiian Butterfly. 16. One Step, Your Lips Are No Man's Land But mine
- 17. Waltz. Beautiful Ohio.
- 18. One Step, Honky Tonky.
- 19. Fox Trot, The Tickle Toe.

- 20. One Step, Howdy. Extra
- 1. Fox Trot, Do-Re-Mi.
- 2. 0ne Step, Joan of Arc.
- 3. Waltz, Mimi.
- 4. One Step, Keep Your Heed Down, Fritzie Boy.
- 5. Fox Trot, Rock-a-Bye Baby With a Dixie Melody)
- 6. One Step, Memories.

Delicious punch and other light re-Freshments were served all during the evening, which were freely partaken of by those present, the large punch bowl being mounted on a table on the southwest corner of the large veranda which was presided over by men of the service, where the dancing couples and other gusts made frequent visits to partake of this refreshing beverage which was furnished there from.

The ladies in attendance were beautifully gowned, while the uniform of the enlisted men and officers was seen on every hand, and as the dancers moved gracefull over the floor to the strains of the enchanting music with the hall filled with the beautiful melody, the scene was one of grandeur and splendor.

The dance continued until the wee small hours of morn, when the happy ruests departed for their respective homes voting the affair one of grandest affairs that has taken place in th Island City for many seasons.

# DANCE GIVEN BY OFFICERS AND MEN OF U. S. S. CINCINNATI LAST NIGHT BRILLIANT AFFAIR

Grand March Was Led By Lieut. R. W. Bates and Mrs. Fletcher Wife of Admiral Fletcher—The Hall Was Filled To Capacity By the Large Number of Dancers All During the Evening—The Deparations Had a Grand Effect, The Hall Presenting a Pictur—Scene.

The dance given at the Key West Athletic club last night under the auspices of the U.S.S. CincinnatiAmerican Patrol Dtachment was a brilliant affair, being largely attended by the officers and men of the service and their ladies, besides a large number of people from the city.

The hall was beautifully and artistically decorated for the reasion with immense American flag of emblems of other needs of the hall, while palms and ferns wrere profusely scattered around the entire walls with the flags draping partly down over the highest part of the wall decorations, all of which gave the large ball room a very picturesque seene, the illumination being

grand indeed.

The grand march was led by Lieuterant R. W. Dates, of the U. S. S. Cincininnati and Mrs. Fletcher, wife of Admiral Fletcher of the U. S. Naval Station, followed by a large number of other distinguished guests, who were present on the delightful and enjoyable occasion.

The march continued for some time while those participating continued to proceed through the various movements and figures encircling the large hall, in which it became necessary to scan the walls on either side of the building in going through the manoeu vers owing to the large procession which was formed by the large trong inside of the hall taking part in this feature which was the opening event of the grand affair.

The orchestra furnishing the excelient music was the Dolphin Band, ably assisted by the Naval Station Band, both of which rendered somevery boautiful and appropriate selections, neluding the latest dance hits of the se son.

for the affair was composed of the following: Lieut. Felix B. Stump, U. S. N.; Lieutenant J. G. Quinby, Jr., U. S. N.; Ensign Maynard L. Patton, U. S. N. R. F.; C. Ph. M. William Schoefield, U. S. N.; C. Q. M. Frank J. Jolly, U. S. N., and Corp. William O. Soyars, U. S. M.

The following is the program and order of dancing which took place at the affair.

- 1. One Step, There' A Long, Long Trail.
- Fox Trot, Garden of My Dreams
   Waltz I'm Sorry I Made You
- 4. Fox Tret, Sinbad.
- 5. One Step, The Last Long Mile.
- 6. Fex Trot, Havanola.
- 7. One Step, My Belgian Rose.
- 8. Waltz, Sari.
- 9. One Step, Oh, How I Hate To Get Up In The Morning.
- 10. Fox Trot, Poor Butterfly.
- 11. One Step, Beware of Pink Pa-
- 12. Fox Trot, Smiles
- 18. Waltz, Blue Paradise. 14. One Step, Liberty For All.
- 15. Fox Trot, Hawaiian Butterfly.
- 16. One Step, Your Lips Are No Man's Land But mine
- 17. Waltz, Beautiful Ohio.
- 18. One Step, Honky Tonky.
- 19. Fox Trot, The Tickle Toe.

- 20. One Step, Howdy. Extra
- 1. Fox Trot, Do-Re-Mi.
- 2. 0ne Step, Joan of Arc.
- 3. Waltz, Mimi.
- 4. One Step, Keep Your Heed Down, Fritzie Boy.
- 5. Fox Trot, Rock-a-Bye Baby With a Dixie Melody)
- 6. One Step, Memories.

Delicious punch and other light refreshments were served all during the evening, which were freely partaken of by those present, the large punch bowl being mounted on a table on the southwest corner of the large veranda which was presided over by men of the service, where the dancing couples and other gusts made frequent visits to partake of this refreshing beverage which was furnished there from.

The ladies in attendance were beautifully gowned, while the uniform of the enlisted men and officers was seen on every hand, and as the dancers moved gracefull over the floor to the strains of the enchanting music with the hall filled with the beautiful melody, the scene was one of grandeur and splendor.

The dance continued until the wee senall hours of morn, when the happy guests departed for their respective homes voting the affair one of grandast affairs that has taken place in the Island City for many seasons.

#### HOW TO STAY LOOSE

BY

#### "Satchel" Paige

- "l. Avoid fied meats, which angry up the blood.
- If your stomach disputes you, lie down and pacify it with cool thoughts.
- 3. Keep the juices flowing by jangling around gently as you move.
- 4. Go very light on the vices, such as carrying on in society. The social ramble ain't restful.
- 5. Avoid running at all times.
- 6. Don't look back. Something might be gaining on you."



MINNEAPOLIS MAYOR HERE—P. Kenneth Peterson, chief executive of the Minnesota city, and Mrs. Peterson are seated with their host, Commodore Richard W. Bates, at the Naval Officers cently was grand marshal of a Minneapolis Aquatennial Celebration when he presented that city with five flags flown in battle by the USS Minneapolis in World War II. (Daily News Photo)